

BIG BASIN

VINEYARDS

Our approach to winegrowing is rooted in the earth and refined by hand. Great wines are grown, not made so we farm organically, harvest by hand, ferment with native yeast, avoid filtering or fining and use minimal sulfur. Ocean breezes, rocky soils, mountainous terrain establish the Santa Cruz and Gabilan Mountains as exceptional winegrowing terroir. Each vineyard we work with has a unique personality that inspires us to let them speak for themselves. Our steep windswept hillsides first planted over 100 years ago are now planted to Pinot Noir, Syrah, Grenache, and Roussanne. Founder and proprietor Bradley Brown has evolved the style at Big Basin to produce wines with more energy, intensity and dimension that speak clearly of their mountain origins.



2023 ROSE

**49% GRENACHE, 20% CARIGNAN, 18% SYRAH,
13% MOURVEDRE**

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In our quest to produce the most delicious rosé possible, we acquired some beautiful Grenache from Certified Organic Rodnick Farms in Chalone. This Grenache was picked specifically for this purpose, so was picked earlier than we would for a red wine, and was whole cluster pressed, like we would to make a white wine. This was a high acid, low sugar year. Because of this great season, we were able to bleed off (saignee) some of this high acid, low sugar juice from our Carignan, Syrah and Mourvedre fermentations for use in our rose. Grenache-based rosés have always been among my favorites, and I am happy to say that this effort delivers the beauty we would hope to achieve.

WINEMAKER NOTES

This wine is a brilliant salmon pink with grapefruit highlights. The nose has aromas of citrus blossom and wet river stone. The palate offers a lively acidity on your tongue which balances the smooth, mouth coating texture. Tropical fruit, citrus pith and a clean, saline minerality. Effortlessly drinkable and delightful.

Vine Age

20-90 years

Elevation:

1200-2300 ft

Soil:

Decomposed granite, limestone & calcareous shale

Fermentation:

Native primary & Malo-lactic

Alcohol:

12.8 %

Elevage:

Barrel fermented, no new

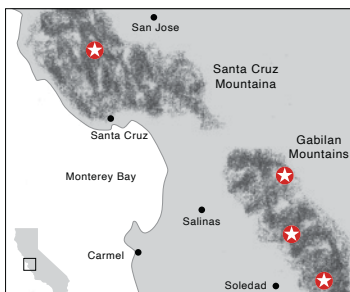
No filtration or fining

Cases Produced:

420

Retail Price:

\$27



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