

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 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.



2022 DUNE AND MOUNTAIN PINOT NOIR

VINEYARDS

Our Dune & Mountain Pinot is sourced from two exceptional vineyards in the Gabilan Mountains that push the limits of the region in terms of elevation and proximity to the bay. The first of the two vineyard sources for this wine is one of our favorites- the Coastview Vineyard high atop the Gabilan Mountains at 2200 feet and planted in decomposed granite and limestone. The second is the Rodnick.Farm Vineyard located on the western slopes of the Gabilan Mountains at 1500 ft. This area experiences a high desert climate along with influences from Monterey Bay.

WINEMAKER NOTES

2022 was a vintage that kept us on our toes. It began with a very dry winter with no rain, then a rainy April with some cold weather that frosted some vineyards. Yields were mixed, even within vineyards, with some vines heavy and others really light. The remainder of the growing season was generally really nice, until a heat dome started to build towards the beginning of September. We picked the Pinot prior to the triple digit heat spikes and brix levels were ideal.

The nose is bright berry fruit and spice with hints of violet floral notes. The palate shows firm tannins and a bracing acidity. There is an intensity of berry fruit that is classic of our Coastview Pinot with underlying mineral notes from the Rodnick.Farm fruit.

Vineyards:

Coastview, Rodnick.-
farm

Vine Age:

22 years

Elevation:

2200 ft, 1500 ft

Soil:

12-30 inches of
Decomposed quartz
diorite and Limestone
over base rock.

Clones:

Swan, Pommard, 114

Fermentation:

Native primary &
Malo-lactic with 100%
whole-clusters

Alcohol:

13.5%

Elevage:

11 months French Oak;
No new

No filtration or fining

Cases Produced:

305

Retail Price:

\$44

