

BIG BASIN

VINEYARDS

PROFILE

The mission at Big Basin is to create wines that show their Santa Cruz Mountains roots. With cool-climate, ocean-influenced, mountain vineyards throughout the AVA, owner and winemaker Bradley Brown strives to showcase location and terroir, forgoing manipulation and intervention whenever possible. The steep hillsides, cooling ocean breezes, fog, and mountain soils of their vineyard locations promote the development of deep color and complex flavors. By keeping the yields very low and harvesting small sections of the vineyard at perfect ripeness, Big Basin strives to achieve the most important part of winemaking – great fruit. The winemaking then becomes the art of gently extracting what the fruit has to offer, utilizing a minimalist approach in the cellar, with hand sorting, gentle pressing, the use of ambient yeasts, and indigenous malolactic fermentation.

The Lester Vineyard fruit developed tremendous color and flavor at low sugar levels allowing production of a Pinot with a distinctly old world character. The third year of drought kept berry size small, intensifying flavors and forming supple tannins. 100% whole clusters were used when fermenting this wine - and absolutely nothing else was added to this wine! It is a pure expression of this wonderful vineyard.



SPECIFICATIONS

Wine: Santa Cruz Mountains Pinot Noir “Lester Family Vineyard”

Varietals: 100% Pinot Noir

Appellation: Santa Cruz Mountains

Vineyard Location: Lester Family Vineyard

Soil: Sandy loam

Agricultural Method: Sustainable

Harvest: Manual, August 23 & 30

Vinification: 100% whole cluster, cold soak, hand punched, indigenous yeast. Barrel Aged: 15 months in French Oak. Bottled: unfinned and unfiltered January 2016.

Alcohol: 13%

Production: 326 cases

Tasting Notes: A leaner style of Pinot Noir, with firm structure and savory notes of pepper, lavender, and sage along with black cherry and earth. An ideal match with roasted duck or cream of mushroom soup.

“Big Basin’s mission is to handcraft wines revealing the complex nuances of the ocean-influenced mountain vineyards that inspire them.”



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