

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 sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay, just a few miles away. This microclimate is ideal for producing Pinot in the New World which expresses transparency to the site and impeccable balance at naturally low alcohol levels.



SPECIFICATIONS

Wine: Santa Cruz Mountains Pinot Noir "Alfaro Family Vineyard"

Varietals: 100% Pinot Noir

Appellation: Santa Cruz Mountains

Vineyard Location: Alfaro Family Vineyard

Exposure: South

Altitude: 500-650 feet

Soil: Granitic and calcareous

Vineyard Age: 15 years

Agricultural Method: Sustainable

Harvest: Manual

Vinification: Whole berry, 40% stem inclusion, cold soak, hand punched, fermentation utilizing indigenous yeast. Aged 15 months in French oak barrels. Bottled unfiltered and unfiltered in January, 2015.

Alcohol: 12.4%

Production: 175 cases

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