

# 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.

### SPECIFICATIONS

**Wine:** Santa Cruz Mountains Pinot Noir

**Varietals:** 100% Pinot Noir

**Appellation:** Santa Cruz Mountains

**Vineyard Location:** Lester Family Vineyard & Coastgrade Vineyard

**Soil:** Lester – Sandy loam, Coastgrade – Limestone

**Agricultural Method:** Sustainable

**Harvest:** Manual

**Vinification:** Whole cluster pressed, indigenous yeasts, barrel fermented. Barrel aged 11 months in 30% new French Oak barrels then racked to stainless tank for four more months. Bottled January 2016.

**Tasting Notes:** Medium-bodied and very bright, with notes of tart cranberry, raspberry, black pepper, and spice. This lighter style of California Pinot Noir would be ideal with lightly seared tuna or goat cheese.

**Alcohol:** 13.3%



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