

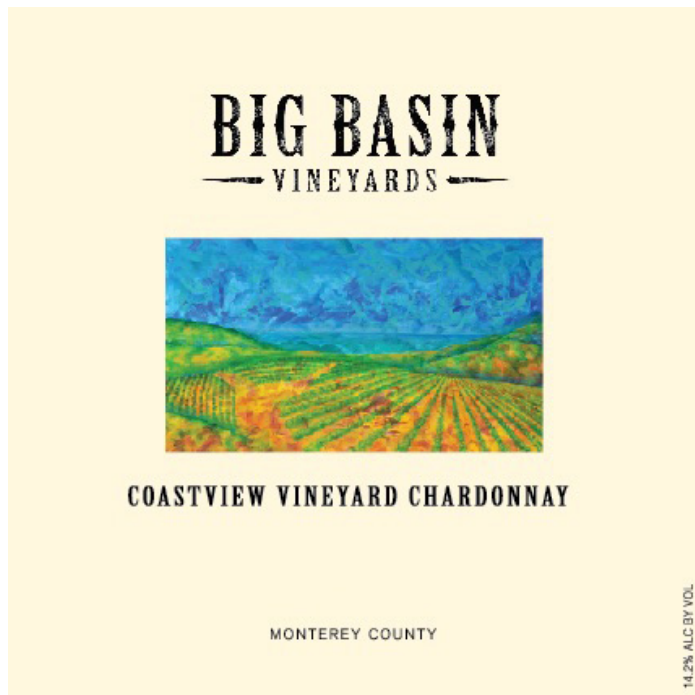
BIG BASIN

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.

Located six miles south of Calera's Mount Harlan AVA, the Coastview Vineyard is perched at 2,200-2,400 ft looking over the Salinas Valley, Santa Lucia Highlands and Monterey Bay. The owner, John Allen, is committed to farming organically and sustainably. The Chardonnay is sourced from steep terraces that face north and east.



SPECIFICATIONS

Wine: Monterey County Chardonnay
"Coastview Vineyard"

Varietals: 100% Chardonnay, Dijon clone 92

Appellation: Monterey County AVA

Vineyard Location: Monterey County AVA

Exposure: North and east

Altitude: 2400 feet

Soil: Granitic and calcareous

Vineyard Age: 15 years

Agricultural Method: Sustainable and organic

Harvest: August 16 & 19, 2014

Vinification: Whole cluster pressed, indigenous yeast barrel fermentation, lees stirring during fermentation. Barrel aged 11 months in nine French oak barrels, then five months in a single stainless steel tank. Bottled unfiltered and unfiltered January 2016.

Production: 200 cases

Alcohol: 13.5%



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