

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 2013 Syrah Santa Cruz Mountains is plump, juicy and expressive, with plenty of varietal nuance and a translucent personality that is striking. Inky blue and purplish stone fruits, mint, violets and spices lend further complexity to an inviting, supple finish that suggests the 2013 is best enjoyed over the next few years.”90 Points - Antonio Galloni, Vinous



SPECIFICATIONS

Wine: Santa Cruz Mountains Syrah

Varietals: 91% Syrah, 5% Grenache, 4% Viognier

Appellation: Santa Cruz Mountains

Vineyard Location: Estate - the same vineyard blocks that produce the Rattlesnake Rock and Old Corral estate cuvées.

Soil: Iron-rich sandstone, mudstone, and schist.

Agricultural Method: Organic, CCOF certified

Harvest: Manual

Vinification: 38% whole cluster, cold soak, hand punched, fermentation utilizing indigenous yeast. Aged 11 months in French oak barrels. Bottled unfiltered and unfiltered in August, 2014.

Alcohol: 14.5%

Production: 315 cases

“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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