

## **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 cool Santa Cruz Mountains are ideal for producing a Roussanne that is aromatically complex with finesse and body, but without becoming ponderous and heavy. It is a challenging variety to grow as it tends to ripen unevenly, so the winery makes multiple harvest passes through the vineyard with pickers who are trained to identify clusters that are in the window of ideal ripeness.



## **SPECIFICATIONS**

Wine: Santa Cruz Mountains Roussanne "Homestead Block"

Varietals: 100% Roussanne

**Appellation:** Santa Cruz Mountains

Vineyard Location: Big Basin

Homestead Vineyard

Soil: Sandy loam

**Agricultural Method:** Sustainable

and organic

**Harvest:** Manual, four passes from September 20 through October 9,

2014

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.

**Production:** 260 cases

Alcohol: 13%



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