B A I L E Y A N A 2015 FIREPEAK CHARDONNAY | EDNA VALLEY



VINEYARD HISTORY

Jack Niven pioneered winegrape planting with Paragon Vineyard in the Edna Valley in 1973. Not the bystander type, his wife Catharine soon after began a project that grew into what is now Baileyana Winery. In the mid 1990s, their two sons, James and John, purchased property next door, and expanded Paragon Vineyard. They designed and planted these new blocks with select clones, varieties and rootstocks specific to the site. They named this section Firepeak, in homage of the extinct volcanoes in the area, and the resulting volcanic soils.

THE EDNA VALLEY

The coolest growing region in all of California, as cited in a study by Southern Oregon University, the Edna Valley is a mere 5.4 miles from the Pacific Ocean. Consequently, the extended growing season allows grapes grown here to develop intense and complex varietal flavors, while achieving optimum maturity levels. Known as the "Dirt of the Devil," the soils in the northern portion of the valley are also unique. As Islay Hill is the most southern sibling in a chain of extinct volcances known as the Seven Sisters, volcanic remnants are combined with clay loam and rocky marine sediment, offering a distinct mix of nutrients and good drainage.

TASTING NOTES

"Our Firepeak Chardonnay leads with bright flavors of crisp apple, pear and pineapple. Aromas of citrus and tropical flavors highlight the complexity of flavors that run throughout. Great acid structure and minerality create a beautifully textured and balanced wine."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: A compilation of Firepeak blocks from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable CLONES: 76, 17 **SOILS:** Diablo series, clay loam, rocky marine sediment, volcanic remnants HARVEST DATES: September 1, 2015 to October 1, 2015 **AVERAGE BRIX: 24.9** FERMENTATION: Fermented in 22% New French Oak on CY3079 yeast for 22-35 days BARREL REGIME: Stored sur lies in 22% new French oak **ML: 0% ALCOHOL: 14.1%** TA: 7.14 g/l **PH:** 3.48 BOTTLING DATE: June 30, 2016 CASES PRODUCED: 5,073 cases **SUGGESTED RETAIL: \$28**

