

BAILEYANA

2016 ESTATE SYRAH | EDNA VALLEY

VINEYARD HISTORY

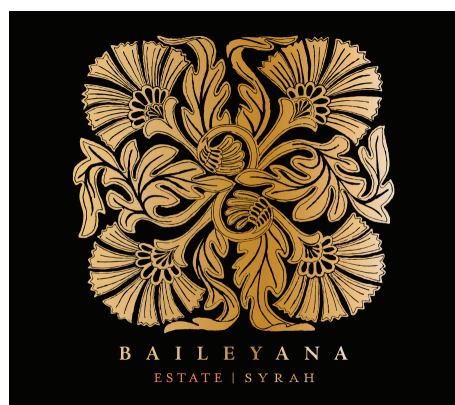
Jack Niven pioneered winegrape planting with Paragon Vineyard in the Edna Valley in 1973. Not the bystander type, his wife Catharine soon after began a project that grew into what is now Baileyana Winery. In the mid 1990s, their two sons, James and John, purchased property next door, and expanded Paragon 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 volcanoes 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

"This cool climate Syrah from our Edna Valley estate is bright and juicy, beginning with aromas of blueberry, blackberry and white pepper on the nose. This is a medium bodied wine with wonderful finesse showcasing flavors of vanilla and cinnamon while letting the bright blueberry and plum notes shine through. The chalky tannins are complemented by French oak, which offers a toasty undertone that runs throughout."



STATS

VINEYARD SOURCE: Single Firepeak block selections from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

SOILS: Diablo series, clay loam, rocky marine sediment, volcanic remnants

HARVEST DATES: October 6 & 13, 2016

BOTTLED DATE: June 19, 2018

AVERAGE BRIX: 27.5

FERMENTATION: Open top fermentation on SYR yeast

BARREL REGIME: Aged on 30% new French oak for 18 months

ALCOHOL: 15.3%

TA: 7.04 g/l

PH: 3.7

CASES PRODUCED: 335

SUGGESTED RETAIL: \$38

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