

# BAILEYANA

## 2016 LA ENTRADA PINOT NOIR | 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 Pinot Noir has aromas of black and red cherry, anise and a hint of cedar. Characteristics of cherry cola, vanilla, and cinnamon are entwined with bright red fruit for a beautiful balance. Silky tannins with a medium body are prevalent along with great acidity, complimented by delectable fruit flavors."

### STATS

**APPELLATION:** Edna Valley

**VINEYARD SOURCE:** Single Firepeak block selections from our Estate Vineyard

**VINEYARD CERTIFICATION:** SIP Certified Sustainable

**CLONES:** 777, 943

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

**HARVEST DATE:** September 22, 2016

**AVERAGE BRIX:** 28.1

**FERMENTATION:** Fermented in open top fermentors at 82°F for 12 to 15 days

**BARREL REGIME:** Aged in 30% new French oak for 9 months, 10% to 15% Saignee

**ALCOHOL:** 14.9%

**TA:** 5.59 g/l

**PH:** 3.68

**BOTTLING DATE:** June 21, 2017

**CASES PRODUCED:** 450

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