# B A I L E Y A N A 2017 EL GORDO CHARDONNAY | EDNA VALLEY



BAILEYANA EL GORDO | CHARDONNAY

### 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 Pacifi c Ocean. Consequently, the extended growing season allows grapes grown here to develop intense and complex varietal fl avors, 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**

"Big toasted oak, marshmallow, pear, pineapple, and buttery aromas. This El Gordo Chardonnay has a rich, creamy mouthfeel with fl avors of dried apricot, vanilla and a touch of nuttiness. This golden hued and full bodied wine has an oaky sweetness and is smooth, and silky. Flavors of honey and cotton candy are prevalent throughout the wine as well as on the fi nish."

## STATS

APPELLATION: Edna Valley VINEYARD SOURCE: Single Firepeak block selections from our Estate Vineyard VINEYARD CERTIFICATION: SIP Certified Sustainable CLONES: 4, 17 SOILS: Diablo series, clay loam, rocky marine sediment, volcanic remnants HARVEST DATES: 10/10/17 FERMENTATION: Fermented in 45% new French oak. BARREL REGIME: Stored sur lies in 45% new French oak for 8 months. ML: 100% ALCOHOL: 14.8% TA: 5.94 g/l PH: 4.05 BOTTLING DATE: 6/18/18 CASES PRODUCED: 383

**SUGGESTED RETAIL: \$38** 

