B A I L E Y A N A 2018 FIREPEAK 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 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

"Aromas of ripe cherry, blackberry, cinnamon and tobacco burst from the glass of this beautifully balanced Pinot Noir. Dark fruit, blueberry, root beer and cola flavors, are complemented by good acidity and structure. The soft supple tannins create a beautiful finish."

STATS

APPELLATION: Edna Valley VINEYARD SOURCE: Sourced from a compilation of Firepeak blocks from our Estate Vineyard VINEYARD CERTIFICATION: SIP Certified Sustainable CLONES: 115, 667, 943, 777, Swan **SOILS:** Diablo series, clay loam, rocky marine sediment, volcanic remnants HARVEST DATES: September 19, 2018 to October 27, 2018 **AVERAGE BRIX: 25.5** FERMENTATION: Fermented on skins from 12-15 days at 82°F BARREL REGIME: Aged in 35% new French oak barrels for 9 months **ALCOHOL:** 13.5% TA: 5.60 g/l PH: 3.67 BOTTLING DATE: July 17, 2019 **CASES PRODUCED: 8,409 SUGGESTED RETAIL: \$30**

