

BAILEYANA

2018 STONE EGG 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 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

"Lively and energetic, this single clone Chardonnay is known for having muscat like sensory characteristics. It has vibrant aromas of apricot, honeysuckle and white peach. The round mouthfeel and medium body accompany chalky minerality, a signature of concrete egg fermentation and aging. The use of the concrete egg allows for elevated aromas and bright fruit flavors while retaining the richness you would expect from a wine aged on oak complemented by the lively acidity that is a hallmark of white wines from the Edna Valley."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONE: Clone 102

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

HARVEST DATES: September 14, 2018

AVERAGE BRIX: 23.6

FERMENTATION: Fermented in concrete egg tank at 52°F for 23 days

AGING REGIME: Aged sur lies for 9 months in the same concrete egg tank

ML: 0%

ALCOHOL: 13.9%

TA: 6.7 g/l

PH: 3.23

BOTTLING DATE: June 20, 2019

CASES PRODUCED: 191 cases

SUGGESTED RETAIL: \$38

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