

BAILEYANA

2018 FIREPEAK 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

"A bright but complex Chardonnay, this wine has upfront favors of crisp pear, lemon zest, pineapple, and hints of vanilla. Aromas of citrus and honeydew melon highlight the chalky minerality that runs throughout. This wine is smooth and balanced with refined acid structure, and a nice creamy finish."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: A compilation of Firepeak blocks from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: 76

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

HARVEST DATES: October 17, 2018 to October 22, 2018

AVERAGE BRIX: 23.7

FERMENTATION: 100% barrel fermented for three and a half weeks

BARREL REGIME: Aged sur lies for 9 months

ML: 0%

ALCOHOL: 13.9%

TA: 7.0 g/l

PH: 3.36

BOTTLING DATE: July 11, 2019

CASES PRODUCED: 5,578 cases

SUGGESTED RETAIL: \$28

