

BAILEYANA

2019 MUSQUÉ CHARDONNAY | EDNA VALLEY



TASTING NOTES

Lively and energetic, this exotic single clone Chardonnay is known for having muscat-like sensory characteristics. It has vibrant aromas of orange blossom, apricot, honeysuckle and white peach. The round mouthfeel and medium body accompany chalky minerality, a signature of concrete egg fermentation and aging. 50% use of the concrete egg allows for elevated aromas and bright fruit flavors while retaining the richness. The remaining 50% was barrel fermented and aged bringing further richness to the bottling.

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, complex and complete varietal flavors. In addition, the soil offers a distinct mix of nutrients and good drainage, making it suitable for growing high-quality grapes. A chain of extinct volcanoes known as the Seven Sisters have left behind volcanic remnants, which combine with clay loam and rocky marine sediment.

THE VINEYARD

This wine comes from select blocks from a single vineyard, which is SIP Certified Sustainable in the Edna Valley. 100% of this bottling comes from a rare Musqué clone of Chardonnay. A constant cooling marine influence allows this clone to slowly reach optimum maturity all while preserving natural acidity that lifts the character of the wine.

THE VINTAGE

The 2019 growing season featured a mild summer which allowed the grapes to ripen slowly. Heat waves and rain spells were limited, and the harvest was slow and cool. As a result, this vintage shows exceptional quality, elegance and the racy trademark acidity the Edna Valley is known for.

MUSQUÉ CHARDONNAY

A rare expression of Chardonnay that focuses around the unique Musqué clone which has standout aromatics. It is floral, lively and a memorable expression of Chardonnay from the Edna Valley.

APPELLATION: Edna Valley

VINEYARD SOURCE: Single clone and single block selections

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: Clone 102 (Musqué clone)

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

HARVEST DATES: September 20, 2019

FERMENTATION: 50% Fermented in concrete egg tank, 43% in neutral Oak

BARREL REGIME: 7% in new French Oak

Aged on the lees for 9 months in a concrete egg

ALCOHOL: 14%

TA: 6.6 g/L

PH: 3.22

BOTTLING DATE: May 14, 2020

CASES PRODUCED: 340

SUGGESTED RETAIL: \$38

WINERY HISTORY

Baileyana Winery was founded by the Niven Family, who are considered the "Founding Fathers" of the Edna Valley. Recognizing the unique potential of the region, Jack Niven pioneered winegrape planting in 1973. Located in the heart of the AVA, the Baileyana Winery is housed in the historic Independence Schoolhouse that was built in 1909 and is surrounded by gorgeous vineyards. Director of Winemaking Rob Takigawa has been making the wines for 20 years.

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