

BAILEYANA

2018 THE ARCHITECTS PINOT NOIR | EDNA VALLEY



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 barrels made from a select block from a single vineyard, which is SIP Certified Sustainable. This block was the first Pinot Noir to ripen, which allowed the grapes to reach their fullest expression while remaining high in acid. The section of the vineyard is named Firepeak to pay homage to the extinct volcanoes in the area. Planted with various Pinot Noir clones, the low yielding, small clustered Clone 667 was selected for this vintage. A celebrated clone from Burgundy, the 667 "Swan" clone brings a dark color, elegant spectrum of flavors and soft tannins.

THE VINTAGE

In 2018, the Edna Valley experienced the longest, coolest growing season since 2010. This is especially important for Pinot Noir, which requires time and cooler temperatures to reach its full ripeness and expressiveness. Already known for its long growing season, the wines from 2018, including this one, are exceptional and will be celebrated for their bright character, good depth and complexity in the many years to come.

THE ARCHITECTS

This wine is named for our Winemaking team, led by Rob Takigawa, who hand-selects the barrels (each from a specific block or clone) and blends this delicious wine.

APPELLATION:	Edna Valley
VINEYARD SOURCE:	Single block selection
VINEYARD CERTIFICATION:	SIP Certified Sustainable
CLONES:	667
SOILS:	Diablo series, clay loam, rocky marine sediment, volcanic remnants
HARVEST DATES:	September 2018
FERMENTATION:	Open top fermentation at 78°F for 12 days
BARREL REGIME:	Aged in 50% new French oak barrels for 9 months
ALCOHOL:	13.5%
TA:	5.57 g/l
PH:	3.6
BOTTLING DATE:	June 2019
CASES PRODUCED:	200
SUGGESTED RETAIL:	\$50

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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