

BAILEYANA

2018 HALCON ROJO PINOT NOIR | EDNA VALLEY



TASTING NOTES

This Pinot Noir has aromas of cherry and raspberry with a hint of root beer. It showcases flavors of ripe red fruit, plum and molasses along with silky tannins and a very smooth mouthfeel. The light acidity is balanced with a nice oak influence that rounds out this full-bodied Pinot Noir. The finish is long and smooth with lingering flavors of supple fruit.

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. 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 is always featured in this wine. A celebrated clone from Burgundy, the 667 "Swan" clone imparts a dark color, elegant spectrum of flavors including beautiful red fruit 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.

HALCON ROJO

This wine is named for the Red Tail Hawk that visitors can see circling when they visit. Burgundian in style, the red fruit profile and soft, elegant tannins make this wine a favorite amongst visitors.

APPELLATION: Edna Valley

VINEYARD SOURCE: Clone and single block selections

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: Swan, 667

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

HARVEST DATES: September 2018

FERMENTATION: Open top fermentation at 78°F for 14 days; 12 to 13% Saignee

BARREL REGIME: Aged in 40% new French oak barrels for 9 months

ALCOHOL: 13.2%

TA: 5.62 g/l

PH: 3.63

BOTTLING DATE: June 2019

CASES PRODUCED: 400

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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