

# BAILEYANA

## 2018 LA ENTRADA PINOT NOIR | EDNA VALLEY



### TASTING NOTES

This Pinot Noir has aromas of black and red cherry, anise and a hint of cedar. Characteristics of cherry cola, vanilla, and cinnamon are entwined with bright red fruit for a beautiful balance. Silky tannins with a medium body are prevalent along with great acidity, complimented by delectable fruit flavors.

### 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 777 is always featured in this wine. A celebrated Dijon clone from Burgundy, the 777 is beloved for the dark color, dark berry and dark spice notes, and velvety richness that it imparts into the wine.

### 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.

### LA ENTRADA

This wine celebrates the Baileyana Acacia shrub that you can find at our entrance.

**APELLATION:** Edna Valley

**VINEYARD SOURCE:** Clone and single block selections

**VINEYARD CERTIFICATION:** SIP Certified Sustainable

**CLONES:** 777

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

**HARVEST DATES:** September 2016

**FERMENTATION:** Open top fermentation at 78°F for 11 days

**BARREL REGIME:** Aged in 30% new French oak barrels for 9 months; 10 to 15% Saignee

**ALCOHOL:** 12.8%

**TA:** 5.35 g/l

**PH:** 3.65

**BOTTLING DATE:** June 2019

**CASES PRODUCED:** 380

**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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