

B A I L E Y A N A

2018 S-BAR PINOT NOIR | EDNA VALLEY



TASTING NOTES

Our SBAR Pinot Noir is elegant and balanced with layered flavors reminiscent of a Burgundian Pinot Noir. The wine leads with aromas of dark berry and raspberry on the nose, along with some nutmeg, clove and subtle cinnamon. The round, creamy mouthfeel brings out the luscious dark fruit flavors with highlights of subtle sweet oak. The smooth, velvety tannins and balanced acid structure lead to a lingering finish.

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, two low yielding, small clustered clones, 777 and 667, were selected. A celebrated Dijon clone from Burgundy, the 777 is beloved for the dark color, dark berry and dark spice notes, and velvety richness. Clone 667, also a celebrated Burgundian, 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.

S-BAR

"SBAR" stands for Select Blocks and Rows. These are very limited production wines only available in our tasting room. Each year, Winemaker Rob Takigawa designates only the best vine blocks and barrels to make these wines (less than 1% of our wine makes the SBAR cut!).

APPELLATION: Edna Valley

VINEYARD SOURCE: Clone and single block selections

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: Swan 667 and 777

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

HARVEST DATES: September 2018

FERMENTATION: Open top fermentation at 82°F for 12 days

BARREL REGIME: Aged in 50% new French oak barrels for 9 months

ALCOHOL: 13.4%

TA: 5.38 g/l

PH: 3.69

BOTTLING DATE: June 2019

CASES PRODUCED: 300

SUGGESTED RETAIL: \$60

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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