

BAILEYANA

2016 EL PICO PINOT NOIR | EDNA VALLEY



VINEYARD HISTORY

Jack Niven pioneered winegrape planting with Paragon Vineyard in the Edna Valley in 1973. Not the bystander type, his wife Catharine soon after began a project that grew into what is now Baileyana Winery. In the mid 1990s, their two sons, James and John, purchased property next door, and expanded Paragon Vineyard. They designed and planted these new blocks with select clones, varieties and rootstocks specific to the site. They named this section Firepeak, in homage of the extinct volcanoes in the area, and the resulting volcanic soils.

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 and complex varietal flavors, while achieving optimum maturity levels. Known as the "Dirt of the Devil," the soils in the northern portion of the valley are also unique. As Islay Hill is the most southern sibling in a chain of extinct volcanoes known as the Seven Sisters, volcanic remnants are combined with clay loam and rocky marine sediment, offering a distinct mix of nutrients and good drainage.

TASTING NOTES

"This vintage of El Pico is balanced and beautifully extracted with aromas of strawberry jam, cherry and vanilla. There is a hint of cotton candy along with traces of cinnamon throughout the wine. The crisp, clean fruit matches well with silky sweet oak tannins. The oak provides a nice backbone, but does not overpower the balanced acidity. This medium bodied Pinot finishes with delightful strawberry notes."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Single Firepeak block selections from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: 943

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

HARVEST DATE: 9/16/16

AVERAGE BRIX: 25.4

FERMENTATION: Fermented in open top fermentors at 82°F for 12 days

BARREL REGIME: Aged in 30% new French oak for 9 months

ALCOHOL: 14.4%

TA: 5.32 g/l

PH: 3.86

BOTTLING DATE: 6/21/17

CASES PRODUCED: 341

SUGGESTED RETAIL: \$35

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