

# S-BAR

## 2015 CHARDONNAY



### 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

Comments from Winemaker Christian Roguenant

"This Chardonnay leads with aromas that come from the new French oak it was aged in – vanilla bean and caramelized fruit. The bright acidity balances out the oak and lets the fruit flavors shine. Pear, citrus and light pineapple sweetness lead in the mouth while the balanced minerality shines through for an elegant wine that will continue to evolve once it's opened up."

### STATS

**APPELLATION:** Edna Valley

**VINEYARD SOURCE:** A micro selection of our very best Firepeak blocks and rows

**VINEYARD CERTIFICATION:** SIP Certified Sustainable

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

**CLONES:** 76

**HARVEST DATES:** September 17, 2015

**AVERAGE BRIX:** 24.20

**YEAST:** CY3079

**FERMENTATION:** Fermented in 50% Icone French Oak for 28 days

**AGING:** Stored sur lies in 50% new French Oak for 9months

**BOTTLING DATES:** June 30, 2016

**ALCOHOL:** 14.1%

**TA:** 6.85 g/l

**ML:** 0%

**PH:** 3.46

**CASES PRODUCED:** 187 cases

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