

BAILEYANA

2015 HALCON ROJO 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

Comments from Winemaker Christian Roguenant

"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."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Single Firepeak block selections from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: Swan

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

HARVEST DATES: 8/28/15

FERMENTATION: Open top fermentation at 82F for 18 days

BARREL REGIME: 100% new French oak for 8 months

ALCOHOL: 14.5%

TA: 5.95 g/l

PH: 3.7

BOTTLING DATE: 6/30/16

CASES PRODUCED: 140

SUGGESTED RETAIL: \$35

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