

B A I L E Y A N A

2016 ROSÉ OF 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

"Our 2016 Baileyana Rose of Pinot Noir was harvested at two levels of ripeness to preserve freshness and its elegant fruit flavor. This wine is light pink, almost salmon in color, with fruit flavors bursting from the glass, including strawberry, peach and melon with hints of rose petal and red raspberry. The bright acidity creates a delightful freshness that makes this an ideal wine for the warmer months and a perfect year round complement to salads, seafood and any light dishes."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: A compilation of Firepeak blocks from our Estate Vineyard

VINEYARD CERTIFICATION: SIP Certified Sustainable

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

HARVEST DATES: September 9, 2016 to October 26, 2016

AVERAGE BRIX: 25.58

FERMENTATION: Cold tank fermented at 58°F for 8 weeks on Rosé yeast

ML: 0%

ALCOHOL: 13.4%

TA: 7.05 g/l

PH: 3.36

BOTTLING DATE: February 16, 2017

CASES PRODUCED: 1,600 cases

SUGGESTED RETAIL: \$28

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