

GRAND *Firepeak* CUVÉE



BAILEYANA

W I N E R Y

2006 GFC SYRAH

BAILEYANA'S ROOTS

Among the first to plant grapes in the Edna Valley, Jack Niven founded his family's wine business in the early 1970s with Paragon Vineyard. His wife Catharine caught the bug from him, and planted a few acres in their front yard. Her project grew into what is now Baileyana Winery.

THE NIVEN FAMILY'S FIREPEAK VINEYARD

Catharine's two sons, James and John, purchased the dry-farmed cattle ranch adjacent to the Paragon Vineyard in the mid 1990s. Taking into account the cool climate and the volcanic soils found here, they designed and planted the Firepeak Vineyard with select clones, varieties and rootstocks specific to the site. Stretching out from the foot of Islay Hill in the Edna Valley, the Firepeak Vineyard stands as a testimonial to the Niven family's heritage in the region.

THE EDNA VALLEY

Known for long summer days and distinctive evening fog, the Edna Valley offers a markedly long growing season. This extended time on the vine allows grapes grown here to develop intense and complex varietal flavors, while achieving optimum maturity levels.

As Islay Hill is the most southern sibling in a chain of extinct volcanoes known as the Seven Sisters, soils in the northern portion of Edna Valley are known as "Dirt of the Devil." These volcanic remnants are combined with clay loam and rocky marine sediment, offering a unique mix of nutrients and good drainage.

2006 GROWING SEASON

The 2006 growing season began with a cold, wet spring, making bud-break later than usual. Bloom took place during cooler temperatures in mid May, setting a crop 1/3 smaller than in 2005. The summer was temperate, with temps at night dropping into the low 50s, contributing to higher acidity and well-balanced pH. Harvest began later than any other in our 33 years of growing grapes, giving the clusters ample time to fully ripen and flavors to fully mature.

2006 GFC SYRAH

Winemaker, Christian Roguenant's Comments:

"This vintage is rich, extracted, and full bodied. The wine offers up flavors of ripe blueberry and concentrated blackberry, with a hint of white pepper. It is nicely balanced by mid-range tannins, and has a vanillin oak character with a spicy core. A classic cool-climate Syrah, it has the potential to develop into an even more complex wine in the coming years."

GRAND FIREPEAK CUVÉE

The culmination of fruit of the highest quality, and the skills of an expert winemaker, resulting in exceptional wine. More simply put, the GFC.

GRAND

Extraordinary, highly exceptional, magnificent, impressive and fantastic.

FIREPEAK

The Niven family's estate vineyard on the most northern, coolest end of the Edna Valley on California's Central Coast, planted to a diverse clonal selection of Chardonnay, Pinot Noir and Syrah.

CUVÉE

A French term denoting a specific blend or batch, carefully assembled by a winemaker.

Vineyard Source: Firepeak Vineyard, Estate, Edna Valley | Varietal Make-up: 100% Syrah | Tons per acre: 3.25 | Harvest Dates: November 3-8, 2006 | Avg. Brix at Harvest: 25.6- 28.1 degrees | Yeast Strains: RX60 and SYR | Fermentation: 100% Stainless Steel, Small Open-Top Fermentors, 22 days on the skins | Cooperage: Damy, Seguin Moreau, Redmond | Barrel Regime: 55% new, 45% neutral French oak | Barrel Aging: Nine months | Alcohol: 14.5% | Acid: 6.0 gms/l pH @ Bottling: 3.61 | Bottling Date: August 23, 2007 | Cases Produced: 4,510 cases, 294 375ml cases Suggested Retail: \$30.00