

GRAND *Firepeak* CUVÉE



BAILEYANA W I N E R Y



2008 GFC CHARDONNAY

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.

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.

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.

2008 GROWING SEASON

The 2008 growing season was very typical in the Edna Valley. It was long and steady, with bud-break beginning in March, and harvest finishing in October. The extended hang time we are afforded allows the fruit on the vine to develop rich varietal character, color and structure. Yields this vintage were just a bit lower than usual, with normal cluster weights.

2008 GFC CHARDONNAY

Winemaker, Christian Roguenant's Comments:

"This classically-styled Chardonnay is nicely structured and well balanced, with a subtle acid backbone. Flavors of apple and crisp pear are seamlessly woven with notes of citrus, minerality, and a hint of vanilla."

Vineyard Source: Firepeak Vineyard, Estate, Edna Valley | Clonal Selection: 4, 76 and 96 | Tons per Acre: 3.4
Harvest Dates: September 6 – October 6, 2008 | Avg. Brix at Harvest: 23.9 | Yeast Strains: Epernay II, EC1118, CY3079, M2, and Native | Fermentation: 100% barrel fermented at 58 degrees | Cooperage: Damy, Cadus, Remond, Rousseau, Seguin Moreau | Barrel Regime: 25% new, 75% one year and older French oak | Barrel Aging: Nine months, sur lies | Alcohol: 13.7% | Acid: 6.92 gms/l | pH @ Bottling: 3.28 | Bottling Date: July 30, 2009
ML: 0% | Cases Produced: 3,424 | Suggested Retail: \$28.00