



Baileysana Estate Vineyards, The Edna Valley

OUR VINEYARDS



BAILEYANA'S VINEYARDS *Baileyana's Vineyards*



The Edna Valley

The Edna Valley, in San Luis Obispo is home to Baileyana. In 1982, in recognition of its distinctive topography and climate, the eight-mile-long Edna Valley, which runs east and west, was designated an American Viticultural Area. The Los Osos Valley channels cool Pacific breezes straight to the mouth of the Edna Valley, bringing frequent fog and a remarkably mild climate that gives the region one of the longest growing seasons in California. Frequent summer fog and afternoon winds act as a natural cooling system keeping the valley's temperatures far below the averages found in some of the more inland growing regions of the Central Coast. These climatic conditions are ideal for growing concentrated Chardonnay, Pinot Noir, Sauvignon Blanc, and cooler climate Syrah.

The Firepeak Vineyard

At the heart of our program are wines from our Firepeak Vineyard, a low-yielding parcel on a rolling piece of ground that produces intense Edna Valley fruit. Adjacent to our estate winery, the Firepeak Vineyard lies at the foot of Islay Mountain, the final peak in the extinct volcanic chain known as the "Seven Sisters". Everything the owners (the Niven family) have learned in thirty years of research and grape growing has gone into this vineyard. This knowledge and experience aided them in making the eventual decisions on rootstock, vine spacing, now direction trellising and clonal selections for each varietal.

The soil content is extremely unique and consists of marine sediment that was deposited more than 25 million years ago. The make-up of these deposits include beach sand and seashells, as well as clay and volcanic remnants from Islay Mountain. This rare mix of marine deposits and volcanic remnants gives our vineyard a one of a kind soil structure. The combination of our unique soils and a heavy coastal influence delivers intense, concentrated, estate grown varietal fruit that makes up our complex and distinctive Baileyana wines.

At present the Firepeak Vineyard is planted to a wide variety of new, highly desirable clones of Pinot Noir, Chardonnay, and Syrah. Every clone brings distinctive characteristics, some bold and some more nuanced, to the varietal blends it contributes to.



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The Firepeak Vineyard

The Edna Valley in San Luis Obispo is rapidly becoming acclaimed as a premier winegrape-growing region, especially for Pinot Noir, Syrah and Chardonnay. The jewel in the crown of Edna Valley is the Firepeak Vineyard.

The Firepeak Vineyard is located at the foot of Islay Mountain, the last in a chain of extinct volcanoes known as the Seven Sisters. Located just a few miles from the Pacific Ocean (as the seagull flies), the Firepeak Vineyard is the first to benefit from the cool maritime breezes funneling in from the Morro Bay. The blanketing fog, which may not clear until late morning, moderates the climate throughout the growing season.

Located adjacent to the new state-of-the-art Baileyana winery, the Firepeak Vineyard was planted utilizing the wealth of knowledge and experience of the Niven family, viticultural pioneers in the Edna Valley. The vineyard is divided into forty-four blocks, devoted to Pinot Noir, Syrah and Chardonnay. Five different clones of Pinot Noir, three of Chardonnay, and three Syrah clones all on a variety of rootstocks that were selected for their ripening patterns, bunch sizes, and for their contributions to color, complexity and nuance.

Soils in the Firepeak Vineyard are a combination of clay loam and rocky marine sediment, with Islay Mountain providing a volcanic element to the soil. Known geologically as a Diablo series, this "dirt of the devil" stresses the vines, encouraging the intense varietal characteristics found in the Firepeak wines. Situated on a rise at the foot of the mountain, the vineyard slopes on all sides and the vines are oriented in a north-south direction, allowing for excellent drainage.

The vines of the Firepeak Vineyard are vertically trellised in an innovative "ballerina" style, allowing more light to reach the fruiting zone. This method minimizes the need for leaf pulling and allows the vine to develop in a more natural fashion. Early in the spring, the vines receive all the water they need from available soil moisture. Later in the season, deficit irrigation, carefully managed by soil analysis, leaf pressure and evaporative transport monitoring, forces the vine to work deep, enhancing the complexity of the fruit.

An intensive hands-on approach is used in farming the Firepeak Vineyard. Canopy management includes cane pruning, shoot and crown thinning. During the growing season, a small amount of leaf thinning and culling of green clusters after veraison may be done. The Firepeak Vineyard is entirely hand-harvested, with the fruit hand-sorted on tables in the vineyard. The grapes are then gently transported to the winery, primarily in 4x4 bins or 2-ton gondolas.

The result... a cool climate Syrah now known for its richness and dark deep color, a Pinot Noir that embodies classic Edna Valley characteristics of black cherry and spice with added complexity by the five new clones. Finally, a Chardonnay that is a rich, vibrant expression of the terroir that the Dijon clones are allowed to ripen in a long cool growing season.



The Firepeak Vineyard

KEY SELLING POINTS

- ☞ Planted in 1995 to a varietal mix of Pinot Noir, Syrah, and Chardonnay.
- ☞ *30 years* of research, *experience*, and *general knowledge of the unique terroir* went into the planting of this vineyard.
- ☞ Located at the base of Islay Mountain, the final peak in a chain of old *volcanic peaks* called the "Seven Sisters."
- ☞ The vineyard lies about 4 miles from the *Pacific Ocean* (as the seagull flies).
- ☞ Soils are a unique mix of *marine sediment* including beach sand and seashells as well as clay and *volcanic deposits* from the dormant volcanic peaks. Known as "Dirt of the Devil."
- ☞ A total of 44 different blocks made up of *different clones* on a number of different rootstocks.
- ☞ Pinot Noir: A total of *5 different clones* (Pommard, 2A, 115, 667, and 777). These clones represent the newest, most *desirable clones* for Pinot Noir. Each clone has a *unique* characteristic that will bring an additional *dimension* to the final blend.
- ☞ Chardonnay: A total of 3 different *Dijon clones* (4, 76, 96).
- ☞ Syrah: Cool climate characteristics with incredible concentration. Clones include Estrella River, 877, and 174.