



2002

CHARDONNAY

Baileyana's History

Jack and Catharine Niven pioneered the planting of wine grapes in the Edna Valley in the early 1970's. Their educated guess that the Edna Valley would have the right topography and climate to produce world-class grapes proved correct. Before it was common for a woman to own her own wine brand, it was Catharine Niven who was determined to join those who believed it was important to take the success of Edna Valley's fruit one step further. That's when the Baileyana brand was born. Named after the neighborhood where Catharine first met Jack. Baileyana reflects the marriage of 30 years of vineyard know how with the winemaking passion of our winemaker, Christian Roguenant.

Appellation & the 2002 Growing Season

The 2002 Chardonnay is a blend of fruit from two very unique growing regions: San Luis Obispo County and Monterey County. The San Luis Obispo portion is made from grapes at our estate with fruit containing our highly regarded Dijon clones from our Firepeak Vineyard. This is the third year we have worked with these wonderful clones for this wine. The Monterey fruit adds Chablis like flavors of citrus and mineral while the Edna Valley estate fruit adds lush tropical flavors of pineapple and Asian pear. It was a low yielding year with very good fruit quality. The 2002 is a riper more full bodied style Chardonnay. Very low ML was used, the lowest ever, which maintains the good acidity we like in our wine. The 2002 Chardonnay is another fine example of the quality of fruit from our vineyard and winemaking at its finest in the Edna Valley.

Winemaker, Christian Roguenant's Comments:

"Our low yields in the vineyard this year produced a rich, riper more full bodied style than last vintage. The quality of the fruit was very high. The Chablis, mineral qualities of our Monterey fruit with the tropical and pear notes from our Dijon clones in our Firepeak Vineyard make a perfect marriage for this distinctive wine."

Baileyana and Firepeak Vineyard Facts & Figures

- **Founded** in 1991 by Catharine Niven whose husband Jack pioneered the planting of grapes in the Edna Valley in the early 1970's.
- **Winemaker, Christian Roguenant:** Born and educated in Burgundy. Has made wine on 5 continents.
- **Firepeak Vineyard:** Planted to Pinot Noir (5 clones), Chardonnay (3 clones), and Syrah (3clones). Total acreage of 192 acres.
- **Soils:** Nicknamed "Dirt of the Devil" - clay loam, rocky marine sediment, and volcanic remnants.
- **The Edna Valley:** Located in San Luis Obispo. Established as an AVA in 1982.
- **Winery:** Built in 1999 to Christian Roguenant's specifications. High tech in design, yet old world tradition is the foundation of our winemaking practices.



Vineyard Source:	55% Firepeak (Edna Valley), 45% Marks Ranch (Arroyo Seco)
Clonal Make-up:	96,76,4
Harvest Date:	9/29/02
Avg. Brix at Harvest:	25.2
Yeast Strains:	M2, Epernay 2 Prisse de Mousse and some Native
Fermentation:	100% Barrel
Cooperage Used:	Remond, Damy, Seguin Moreau
Barrel Regime:	25% New French Oak, 75% Older French Oak
Barrel Aging:	6 months, 6 Months Sur-Lies
% ML:	25%
Alcohol:	14.1%
Acid:	6.62 gms/L
pH @ Bottling:	3.62
Bottling Date:	June 20, 2003
Cases Produced:	6,800
Suggested Retail:	\$18.00

