



2003 “Estate” Edna Valley 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 2003 Growing Season

Our 2003 Chardonnay comes from our estate grown grapes in the Edna Valley. These vineyards are located at the western end of the Edna Valley which, year in and year out, experiences a long cool growing season. The additional time on the vine allowed the grapes to develop intense, complex, and extraordinary varietal flavors. 2003 brought us riper flavors and a concentrated core of varietal character. Very low ML was used, the lowest ever, which maintains the good acidity and citrus flavors we like in our wine. This Chardonnay is a fine expression of cool climate Chardonnay backed with some zing...a wine packed with citrus and tropical fruit flavors that are not masked by too much new oak and ML influence.

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. (Chablis like mineral qualities as well as tropical and citrus notes from our Dijon clones make a perfect marriage for this distinctive wine.)

Christian Roguenant

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 (3 clones). 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.



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| Vineyard Source: | 100% Estate, Firepeak Vineyard Paragon Vineyard |
| Clonal Make-up: | 96,76, and 4 |
| Harvest Date: | 9/1/03 —10/17/03 |
| 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: | 18% New French Oak, 82% Older French Oak |
| Barrel Aging: | 7 months Sur-Lies |
| % ML: | 20% |
| Alcohol: | 14.1% |
| Acid: | 6.62 gms/L |
| pH @ Bottling: | 3.62 |
| Bottling Date: | June 25, 2004 |
| Cases Produced: | 3,135 |
| Suggested Retail: | \$18.00 |

