



# BAILEYANA

W I N E R Y



## 2008 BAILEYANA ESTATE CHARDONNAY

### INDEPENDENCE SCHOOLHOUSE TASTING ROOM

In 1909 the Edna Valley farming community built the Independence Schoolhouse to serve this rural area, and for 47 years local children attended classes in this one-room schoolhouse. After the school closed in 1956, it served as a private residence, and in 1998, in order to preserve this historic treasure, the Niven family undertook the restoration of the charming Independence Schoolhouse. In 2003 the Niven family is proud to call this historic building the new home of Baileyana wines. Our estate Paragon and Firepeak Vineyards, which surround the tasting room, give it a warm and wonderful ambience.

The restored schoolhouse now sits on a new foundation in its original location, and individuals who once attended class at the Independence Schoolhouse often stop by to relive old memories, recount old tales and enjoy Baileyana's hospitality. The tasting room provides a selection of gourmet food, specially selected fine gifts and apparel, and a picnic area where you can enjoy a leisurely game of croquet or bocci ball with the family. We're looking forward to your visit.

### SUSTAINABILITY IN PRACTICE (SIP) VINEYARD CERTIFICATION

Both of our estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice™ (SIP™) Vineyard Certification. Farmed by our Pacific Vineyard Company, we have owned these vineyards since Jack Niven, the winegrape planting pioneer of the Niven family, began planting them in the early 1970s. Certification of these vineyards proves our collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices. Our estate wines, beginning with the 2008 vintage, will carry the official seal of certification.

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Winemaker, Christian Roguenant's Comments:

"This wine has become known for its balance of mineral qualities and tropical characteristics – this vintage is no exception. The bouquet is of toasty oak, pineapple and grapefruit. Flavors include pineapple, green apples and sweet oak. That signature streak of minerality runs through the middle, and the finish is nice and clean. This is the first vintage I bottled with a screwcap, keeping it fresh and tasting just as it did the day we put it in the bottle."

Vineyard Source: Estate Vineyard, Edna Valley | Vineyard Certification: SIP™ Certified Sustainable | Harvest Dates: September 6 – October 11, 2008 | Avg. Brix at Harvest: 23.7 | Fermentation: 38% stainless steel, 62% barrel fermented of which 32% was new French oak | % ML: 0% | Alcohol: 14.1% | Acid: 6.86 gms/l | pH @ Bottling: 3.22 | Bottling Date: June 16, 2009 | Cases Produced: 2882 | Suggested Retail: \$18.00