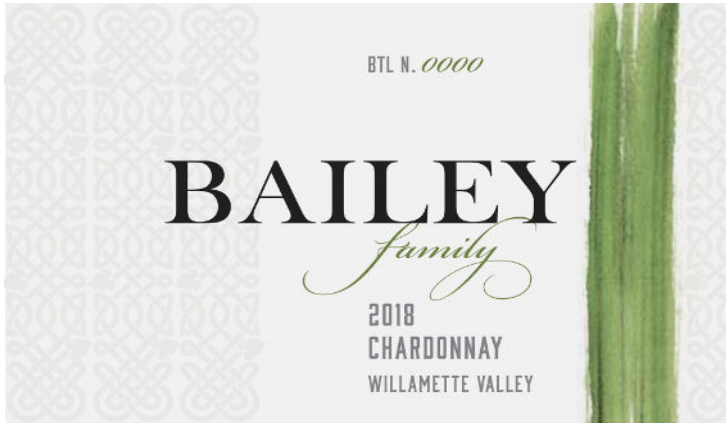


BAILEY

Family WINES



2018 Chardonnay

The Vineyard: The Aspen Block on Youngberg Hill sits in the McMinnville AVA on a 50 acre estate facing Southeast of marine sediment soil consisting of 14 year old Dijon clones, farmed organically, biodynamically, no till and no irrigation.

2018 Vintage Summary:

A relatively mild and dry winter set the stage for a 2018 growing season that was highlighted by a cool spring, a summer with low heat stress but higher drought stress, and a glorious October. The moderately cool spring led to a late start to the growing season with an average bud break in April. Youngberg Hill produced fruit that was fully ripe, with moderate alcohol and juicy acid, which made for intense, luscious wines.

2018 Chardonnay Tasting Notes:

The Bailey Chardonnay first reveals a rich golden hue, promising to light up your glass with color and your senses with flavor. Before the first sip envelops the mouth, the nose tantalizes with gentle touches of wet stone, citrus, and vanilla. Then pear, Meyer lemon, white peach and tangerine swirl around the flinty tones of cool stone which glide seamlessly over the palette. The lingering finish balances creaminess with crispness, freshness with fullness, and length with layers.

Case Production: 152 Cases

Alcohol: 13.4 %

PH: 3.14

Brix: 21.3

RS:0

Oak Regimen: 10% New Oak and barreled for 8 months

Release Date: Fall 2020

SRP: \$85