

club 1909 MEMBER PROFILE



Carmen & Casey

We Are: *Casey & Carmen Williams,
Grover Beach residents.*

We Work: *Casey and Carmen are both teachers. They also own a
longboard skateboard company, Stellar Longboards.*

We Joined: *In 2003, while living in Arizona in order to always have
delicious Baileyana wine delivered to our doorstep.*

We recommend: *Bringing a picnic lunch, buying a bottle of wine after
tasting, and playing bocce ball with good friends.*

We Remember: *When Baileyana first began in the Independence
schoolhouse.*

We Drink: *Mostly reds but we will try anything!*

FEATURED RECIPE PEI MARINATED MUSSELS ON HALF SHELL



*Recipe courtesy of
Cracked Crab Restaurant*

INGREDIENTS

3 lbs PEI (Prince Edward Island) Mussels
Poach mussels in water for 5 min. then place in bowl and cool uncovered in refrigerator. After cooling, scrape away meat with a spoon and save 1/2 the shell.

In a separate bowl combine the following and mix well:

- 1 T fresh chives
- 2 t fine diced red peppers
- 2 T Olive Oil
- 2 T Pinot Noir
- 3 T Red Wine vinegar
- 1 t Worcestershire
- Dash salt and fresh cracked black pepper

Cover the mussels with the marinade and chill for 2-3 hours. Place the marinated mussel on the shells that were saved and garnish with thinly sliced Napa cabbage and fresh diced tomatoes.

UPCOMING EVENTS

December 14, 5:30-6:30: Dolphin Bay Resort Wine Tasting - www.thedolphinbay.com

January 2-31: San Luis Obispo County Restaurant Month - www.sanluisobispo.com

March: Club 1909 Mixer - Details coming soon!

March 4-6: World of Pinot Noir - www.worldofpinotnoir.com

March 9-14: San Luis Obispo International Film Festival - www.slofilmfest.org

June 23-26: San Luis Obispo Vintners Annual Roll Out the Barrels Weekend

This event has been changed from May to June, mark your calendars! www.slowine.com

RECENT HONORS & AWARDS

"Zocker Winery, Edna Valley (California) Grüner Veltliner 2009: This is an important wine. Aside from being distinctive and delicious, it is also an object lesson in the importance of California vintners experimenting with relatively untried varieties from the Old World. This hasn't been done anywhere near enough during the past few decades, whether because of complacency or concern that nothing but the Usual Suspects like Chardonnay and Cabernet can be sold reliably. In any case, this Grüner shows true varietal character in the form of tasty fruit recalling white melons and peaches with a fresh citrus edge. There's a suggestion of ripeness in the midpalate, but the acidity is so energetic that the wine really could pass for an Austrian, and its vibrancy and freshness should make it a prized object in a state that rarely produces edgy whites from any grape other than Sauvignon Blanc. Congratulations--on grounds of foresight--to all who were involved. 91 points"

Michael Franz of Wine Review Online, November 1, 2010. www.winereviewonline.com



UPDATE FROM THE WINE CLUB

Do you have a photograph of the Independence Schoolhouse tasting room that you would like to share? Send it to wineclub@baileyana.com and we may put it on a future newsletter cover!

Lori – Wine Club Coordinator 805.269.8206

CURRENT RELEASES

(order on-line or at our tasting room)

	RETAIL	CLUB
2005 Baileyana Cuvée 1909 Brut Rosé Sparkling	\$28.00	\$22.40
2005 Baileyana Blanc de Blanc Sparkling	\$40.00	\$32.00
2007 Baileyana Mosaico	\$28.00	\$22.40
2006 Baileyana Pinot Noir	\$23.00	\$18.40
2007 Baileyana Grand Firepeak Cuvée Syrah	\$28.00	\$22.40
2007 Baileyana Grand Firepeak Cuvée Chardonnay	\$28.00	\$22.40
2008 Baileyana Chardonnay	\$18.00	\$14.40
2007 Baileyana Grand Firepeak Cuvée Pinot Noir	\$33.00	\$26.40
2007 Baileyana La Entrada Pinot Noir- Clone 777	\$33.00	\$26.40
2007 Baileyana El Pico Pinot Noir - Clone 115	\$33.00	\$26.40
2007 Baileyana S-BAR Pinot Noir	\$50.00	\$40.00
2007 Cadre Pinot Noir	\$50.00	\$40.00
2008 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2008 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2007 tangent Ecclestone	\$17.00	\$13.60
2008 tangent Pinot Gris	\$17.00	\$13.60
2007 tangent Pinot Blanc	\$17.00	\$13.60
2009 tangent Sauvignon Blanc	\$13.00	\$10.40
2009 tangent Viognier	\$17.00	\$13.60
2008 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2009 Trenza Rosado	\$17.00	\$13.60
2009 Trenza Blanco	\$20.00	\$16.00
2009 Zocker Grüner Veltliner	\$20.00	\$16.00
2008 Trenza Tinto	\$30.00	\$24.00

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NEWSLETTER

club 1909



**INDEPENDENCE SCHOOLHOUSE
TASTING ROOM**

DECEMBER 2010

BAILEYANA
W I N E R Y
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



UPDATE FROM THE CELLAR MANAGER MIKE WHEELER

Mike Wheeler comes from a long line of wine and beer makers. He has traced a full eight generations back, documenting over 150 years of his family’s love of gathering at the table to share food, wine and conversation. Mike first made wine with his father when he was just 12 years old.

Born in Michigan, Mike grew up in various places in California. He moved to the Central Coast to attend college, majoring in business, and eventually working as a financial consultant after graduation. A few turns in life eventually brought him back to winemaking. The 2010 harvest marks his eleventh in the industry; the last six of those have been at Niven Family Wine Estates.

As Cellar Manager, Mike is responsible for the day-to-day management of four barrel cellars in the winery. “These months immediately after harvest are a very unique time in the cellar,” says Mike. “Fermentation is finishing up in most wines, and ones that are through are being taken to the next step. Our main job at this point is to preserve the great quality of the fruit we were given this vintage, as we shepherd it into wine.”

Barrels containing 2010 Chardonnay are now on a regular topping routine, as well as lees stirring, every three to four weeks. The Pinot Noir is finished with alcoholic fermentation, and currently undergoing malo-lactic fermentation. It is during this time that the characteristics of the different clones begin to show themselves. “In late December we’ll prepare samples of all the various, clones, lots and blocks of Pinot Noir – it’s usually about 25 to 30 separate samples. I then sit down with our winemakers and we begin to direct certain barrels into what will ultimately be our finished blends. This is my favorite time of the year!”

Mike has continued his family’s tradition of making wine and beer at home, and sharing it at his family’s table. He has shown his son the ropes, and is eagerly waiting for his one-year-old granddaughter to get old enough to teach!

COMBO CLUB

2008 Trenza Tinto - *New Vintage!*

“This is a big, rich wine, with complex aromas of leather, tobacco, blueberries, sweet oak, and a hint of white pepper. It is earthy and well structured with concentrated flavors of black currants and spearmint. The finish is long and silky, leaving a note of bitter-sweet chocolate behind. Firm tannins will allow this wine to develop nicely with age.” *Winemaker Christian Roguenant*

Retail: \$30/Club: \$24

TECHNICAL NOTES

Variety: Variety: 35% Syrah-Edna Valley, 31% Grenache - Paso Robles, 22% Tempranillo - Arroyo Grande Valley 12% Mourvèdre - Paso Robles | ML: 100% | Alcohol: 14.9% | Acidity: 5.85 gms/l | pH: 3.61 Residual Sugar: <0.125 gms/l | Brix at Harvest: 26.8 - 30.3 | Date Harvested: 9/5/08-10/21/08 | Date Bottled: 3/26/10 | Cases Produced: 1886 | Fermentation/Barrel Regime: 14-28 days on the skins at 78F in stainless open-top fermentors. Aged 16 months; 45% in new French oak and 15% in new American oak. in 100% French oak. 35% new, 65% one year and older French oak.

2008 tangent Riesling

The tangent Riesling offers a refreshingly vibrant mineral character, contrasted by fresh, juicy melon and peach flavors backed by bright highlights of citrus. It has racy acidity with a finish that dances on the palate. It pairs well with spicy Pacific Rim cuisine and Mexican dishes made with cilantro-based sauces.

Retail:\$17/Club:\$13.60

TECHNICAL NOTES

Variety:100% Riesling | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5% | Acidity: 6.77 gms/l | pH: 3.19 Residual Sugar: 5.88% | Brix at Harvest: 24.6 | Date Harvested: 10/1/2008 | Date Bottled: 3/31/09 | Cases Produced: 765 Fermentation/Barrel Regime: 100% Stainless Steel ferment at 41 degrees for 58 days. Zero barrel contact.

TOTAL CHARGES WILL INCLUDE SHIPPING (IF APPLICABLE) AND SALES TAX (VARIES BY STATE)



WHITE CLUB

2008 tangent Riesling

The tangent Riesling offers a refreshingly vibrant mineral character, contrasted by fresh, juicy melon and peach flavors backed by bright highlights of citrus. It has racy acidity with a finish that dances on the palate. It pairs well with spicy Pacific Rim cuisine and Mexican dishes made with cilantro-based sauces.

Retail:\$17/Club:\$13.60

TECHNICAL NOTES

Variety:100% Riesling | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5% | Acidity: 6.77 gms/l | pH: 3.19 Residual Sugar: 5.88% | Brix at Harvest: 24.6 | Date Harvested: 10/1/2008 | Date Bottled: 3/31/09 | Cases Produced: 765 Fermentation/Barrel Regime: 100% Stainless Steel ferment at 41 degrees for 58 days. Zero barrel contact.

2008 Baileyana La Pristina Chardonnay

When the Chardonnay was picked in 2008, winemaker Christian Roguenant was taken by its likeness to the Burgundian Chardonnays of his youth. The well-drained sandy soils contributed to the lean, French style of the fruit, and eventually the finished wine. Christian calls it “La Pristina” because the fruit is shown off it is in its pristine state; there is no oak influence on this wine. It is fresh and crisp with flavors of apple, pear and pineapple. This wine has great aging potential; up to five years, maybe a few more.

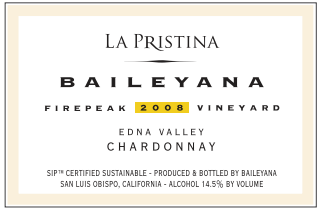
Retail:\$30/Club:\$24

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100%Chardonnay | Vineyard Source: 100% Jack Ranch | ML: 0% | Alcohol: 14.5% | Acidity: 6.73 gms/l pH: 3.13 | Residual Sugar: 0.05 gms/l | Brix at Harvest: 22.3 | Date Harvested: 9/11/08 | Date Bottled: 6/30/09 Cases Produced: 237 | Fermentation/Barrel Regime: Cold Tank fermented at 56F. Barrel Regime: Stainless Steel

TOTAL CHARGES WILL INCLUDE SHIPPING (IF APPLICABLE) AND SALES TAX (VARIES BY STATE)



RED CLUB

2007 Baileyana La Entrada Pinot Noir - *Clone 777*

Made with fruit from the vineyard blocks directly in front of the winery, “La Entrada” simply translates to “The Entrance.” This is a complex, layered Pinot Noir, with aromas of black cherries, cola, cranberries, vanilla, and a touch of sweet oak. It has juicy, fleshy flavors of black cherry with good acidity and dark color. It is highly concentrated, which is characteristic of a low yield vintage, and could be laid down for two to five years. Its structure lends itself to pair well with dishes with high flavor profiles, like Red Sauce Cioppino or Pulled Pork Sandwiches.

Retail:\$33/Club:\$26.40

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 15.6% Acidity: 5.70 gms/l | pH: 3.71 | Residual Sugar: .0125 gms/l | Brix at Harvest: 25.95 | Date Harvested: 9/19/07-10/3/07 Date Bottled: 7/17/08 | Cases Produced: 233 | Fermentation/Barrel Regime: Two different lots fermented separately in open top fermentor for 14-21 days. | Aged in 30 % New French Oak for 9 months.

2008 Trenza Tinto - *New Vintage!*

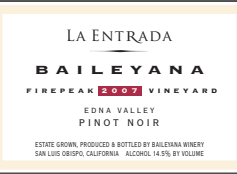
“This is a big, rich wine, with complex aromas of leather, tobacco, blueberries, sweet oak, and a hint of white pepper. It is earthy and well structured with concentrated flavors of black currants and spearmint. The finish is long and silky, leaving a note of bitter-sweet chocolate behind. Firm tannins will allow this wine to develop nicely with age.” *Winemaker Christian Roguenant*

Retail: \$30/Club: \$24

TECHNICAL NOTES

Variety: Variety: 35% Syrah-Edna Valley, 31% Grenache - Paso Robles, 22% Tempranillo - Arroyo Grande Valley 12% Mourvèdre - Paso Robles | ML: 100% | Alcohol: 14.9% | Acidity: 5.85 gms/l | pH: 3.61 Residual Sugar: <0.125 gms/l | Brix at Harvest: 26.8 - 30.3 | Date Harvested: 9/5/08-10/21/08 | Date Bottled: 3/26/10 | Cases Produced: 1886 | Fermentation/Barrel Regime: 14-28 days on the skins at 78F in stainless open-top fermentors. Aged 16 months; 45% in new French oak and 15% in new American oak. in 100% French oak. 35% new, 65% one year and older French oak.

TOTAL CHARGES WILL INCLUDE SHIPPING (IF APPLICABLE) AND SALES TAX (VARIES BY STATE)



RESERVE CLUB

2008 Trenza Tinto - *New Vintage!*

“This is a big, rich wine, with complex aromas of leather, tobacco, blueberries, sweet oak, and a hint of white pepper. It is earthy and well structured with concentrated flavors of black currants and spearmint. The finish is long and silky, leaving a note of bitter-sweet chocolate behind. Firm tannins will allow this wine to develop nicely with age.”

Winemaker Christian Roguenant

TECHNICAL NOTES

Variety: Variety: 35% Syrah-Edna Valley, 31% Grenache - Paso Robles, 22% Tempranillo - Arroyo Grande Valley 12% Mourvèdre - Paso Robles | ML: 100% | Alcohol: 14.9% | Acidity: 5.85 gms/l | pH: 3.61 Residual Sugar: <0.125 gms/l | Brix at Harvest: 26.8 - 30.3 | Date Harvested: 9/5/08-10/21/08 | Date Bottled: 3/26/10 | Cases Produced: 1886 | Fermentation/Barrel Regime: 14-28 days on the skins at 78F in stainless open-top fermentors. Aged 16 months; 45% in new French oak and 15% in new American oak.

2005 Baileyana Cuvée 1909 Blanc de Blanc – *New Varietal!*

Made in honor of the 100th Anniversary of the Independence Schoolhouse, this is a true celebratory sparkling wine. Christian Roguenant made this wine in the French tradition of Vintage “Sur lie” Champagne, where the wine must be in contact with the yeast for three years. Sur lie literally translates as ‘on lees’; lees being the bed of spent yeast cells that remain after fermentation. This style of production contributes to the characteristic aromas of toasted bread and warm dough. Refreshingly full bodied, with a creamy, soft mouth feel, it has a long, dry and well-balanced finish. This sparkler would be well served as an apéritif with a warm quiche or soufflé. Seafood, especially oysters, would pair wonderfully with this delicious bubbly.

Retail:\$40/Club:\$32

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 75% Chardonnay, 25% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 0% | Alcohol: 13% | Acidity: 8 gms/l | pH: 3.15 Residual Sugar: 9 grms/l | Brix at Harvest: 20.5 | Date Harvested: 9/8/05 | Date Bottled: 3/10/06 | Cases Produced: 550 | Fermentation/ Barrel Regime: Fermentation: Stainless tank fermented, then bottled and aged on the yeast for 3 years, and disgorged in 2009.

TOTAL CHARGES WILL INCLUDE SHIPPING (IF APPLICABLE) AND SALES TAX (VARIES BY STATE)

