

# club 1909

## FEATURED RESTAURANT

Hoppe's Garden Bistro



*Hoppe's Cayucos, Ca*

**Secret of their success:** *Food: our dedication to quality raw*

*ingredients that turn into memorable cuisine. Wine: serving wines that speak a true identity of their varietal and location to where they were grown.*

**Head Chef:** *25 years ago Executive Chef Wilhelm Hoppe started what is now Hoppe's Garden Bistro. The kitchen is now overseen by Jesus Almageer and Robert Mayfield with 25 years of combined experience working with Chef Hoppe. The front of the house, wine list, and overall business is overseen by the daughter-mother team of Elizabeth and Tina Hoppe.*

**What they love most about what they do:** *We love to watch our guests create a memorable evening. Knowing that they enjoyed a great experience is most rewarding in our eyes.*

**Favorite Niven Family wine:** *Baileyana Pinot Noir and Tangent Pinot Gris*

**If they had to eat only one meal, it would be:** *Our Power of Tower. Great variety with big flavors, a real palate pleaser.*

**The One Ingredient and/or utensil we can't live without:** *Butter and a chinois*

**Favorite Cookbook:** *The Joy of Cooking*

**Our Favorite Dessert:** *Hoppe's homemade Date Nut Tart*

# FEATURED RECIPE

## GOAT CHEESE POTATO PANCAKES

Recipe courtesy of Hoppe's Garden Bistro, Cayucos CA

### INGREDIENTS

- 4 md potatoes (Russet or Yukon Golds)
- 1 c Goat Cheese
- 3/4 c of Crème Fraiche or Sour Cream
- garlic cloves- crushed
- salt and pepper to taste
- Oil to saute pancakes- use Olive Oil or Canola Oil

Boil potatoes whole until cooked, but still slightly firm. Chill potatoes. Using a mixer with a paddle, mix together the potatoes, goat cheese and the crème fraiche. Mixture should be slightly course, not creamy. Add salt pepper and garlic to taste. Shape mixture into small patties and sauté in hot oil. Cook both sides of the patty until golden brown. This technique must go quickly before the goat cheese melts. Once they are golden brown, remove patties from oil and place on paper towels. Serve warm on your favorite sauce. We enjoy them with fresh tomato sauce. Makes 8 servings.

## UPCOMING EVENTS

**April 8 - 9: Cal Poly Wine Festival** - www.calpolywinefest.com

**April 15 - 17: Earth Day Food & Wine Festival** - Templeton, CA. www.earthdayfoodandwine.com

**May 20: Club 1909 May Mixer, 5:30-7:30**

A casual get-together for Club 1909 members featuring appetizers paired with Niven Family wines. Hoppe's Garden Bistro, Cayucos CA. \$25 per person. Call Lori at (805)269-8206 or Wineclub@Baileyana.com for tickets.

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

The weekend begins Thursday night with the Barrels in the Plaza event. Then on Friday night, the Niven Family will host a **Winemaker Dinner at Ciopinot Restaurant** in San Luis Obispo. The weekend continues with the San Luis Obispo Vintners passport event from 11 to 4 on Saturday and Sunday. For tickets visit www.slowine.com or call (805)541-5868. Seats at our winemaker dinner can be reserved by calling (805)269-8209.

**Thursday, June 23rd:** Barrels in the Plaza in Downtown SLO

**Friday, June 24th:** Niven Family Winemaker Dinner

**Saturday June 25th – Sunday June 26th:** San Luis Obispo Vintners passport event from 11-4.

**September 3: Annual Wine Club Yacht Cruise**

Cruise the Morro Bay Harbor aboard the 72' luxury yacht; Papagallo II. Meet Winemaker Christian Roguenant and enjoy Niven Family wines paired with hors d'oeuvres prepared by Chef Leonard Gentieu. \$85 per person. Call Lori at (805)269-8206 or Wineclub@Baileyana.com for tickets.

## RECENT HONORS & AWARDS

**2008 Baileyana GFC Chardonnay: GOLD** - San Francisco Chronicle Wine Competition

**2009 Zocker Grüner Veltliner: GOLD** - San Francisco Chronicle Wine Competition

**2009 Tangent Albariño: PLATINUM** - Monterey Wine Competition

## UPDATE FROM THE WINE CLUB

We had a wonderful time at our Winery Facility Tour in March. This was a rare opportunity for members to get an inside peek at our production facility just down the road from the Schoolhouse. Winemaker Christian Roguenant always loves share his extraordinary wines, and he was eager to show off the winery. We hope to make this an annual event!



Lori - Wine Club Coordinator (805)269-8206 • Lauren - Wine Club Assistant (805)269-8207

## 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
2008 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
2008 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
2008/2009 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/ 2009 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2009 Trensa Rosado	\$17.00	\$13.60
2009 Trensa Blanco	\$20.00	\$16.00
2009 Zocker Grüner Veltliner	\$20.00	\$16.00
2008 Trensa Tinto	\$30.00	\$24.00

TASTING ROOM • 5828 ORCUTT ROAD • SAN LUIS OBISPO • CA 93401

805 269 8200 • WWW.BAILEYANA-TANGENT.COM • WINECLUB@BAILEYANA.COM

# club 1909

APRIL 2011 NEWSLETTER



INDEPENDENCE SCHOOLHOUSE

**BAILEYANA**  
W I N E R Y  
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



## WINE & VITICULTURE STUDENTS



*Hannah & Kyle*



*Melissa & Chad*

# UPDATE FROM THE NIVEN FAMILY

We believe the Wine and Viticulture program at Cal Poly San Luis Obispo is doing a great job of turning out the next generation of wine industry movers and shakers. The Niven family has been supportive in a few different ways over the years, including donating winegrapes and winemaking services, and hiring students to work with us. We also provide space in our cellar for students to make the Cal Poly wines each vintage.

We currently have four students in the program working in our tasting room at the Independence Schoolhouse: Chad Taber, Kyle Jeffrey, Hannah Mills, and Melissa Mellema. Two are concentrating in Wine Business, one in Viticulture and one in Enology. They have each been with us anywhere from one to almost four years, and all bring a refreshing enthusiasm to the mix.

All four of them enjoy working with tasters and visitors, as it helps to round out their overall wine industry experience. Additionally, the wide array of Niven family wines have given them the opportunity to further develop their palates and helped them gain a wealth of knowledge about different varietals and blends.

Some students have gone on to become integral members of our team. To name a few, Winemaker Rob Takigawa, Lab Manager/Enologist Katie Allegra Povah and Assistant Viticulturist Molly Dow are all Cal Poly alumni.

## COMBO CLUB

### 2008 Baileyana El Pico Pinot Noir - Clone 115 - *New Vintage!*

"This Pinot Noir has an earthy nose of forest floor, mushrooms and pine needles, with hints of anise, currant, pomegranate and oak tones. Tasting of bright, tart cherries, pomegranate and cranberries, it is lean and French in style with nice acid structure. I think this wine has the potential to age for a good ten years." Winemaker Christian Roguenant.

**Retail:\$33/Club:\$26.40**

(Available only through the tasting room or online at [www.nivenfamilywines.com](http://www.nivenfamilywines.com))



#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100 % | Alcohol: 13 % | Acidity: 6.39 gms/l | pH: 3.45  
Residual Sugar: 0.125 gms/l | Brix at Harvest: 24.1 | Date Harvested: 10/03/08 | Date Bottled: 07/01/09  
Cases Produced:119 | Fermentation/Barrel Regime: Open top fermented for 19days. 40% new French oak.

### 2009 Trenz Blanco

The Blanco is a twist on two of the top Iberian white varietals: Grenache Blanc and Albariño. Its New World approach blends these two traditional varietals, but in Spain they are rarely seen blended together. This is an exotic wine with citrus aromatics, particularly tangerine, and a wet slate character. The Albariño half is tight with loads of citrus and bring acidity, while the Grenache Blanc is rich and full-bodied. It has tones of minerality throughout, and is nicely balanced with nuances of sweet oak .

**Retail:\$20/Club:\$16**



#### TECHNICAL NOTES

Variety:50% Albarino - 50% Grenache | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 14.1% | Acidity: 6.33 gms/l | pH: 3.25  
Residual Sugar: 0.220 gms/l | Brix at Harvest: 25.68 | Date Harvested: 09/11/09-10/20/09 | Date Bottled: 04/06/10 | Cases Produced: 1688  
Fermentation/Barrel Regime: Cold tank fermented for 38 to 68 days at 56 degrees F. Cold Soak: 6 hours (Grenache Blanc), 2 hours (Albariño)

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

## RED CLUB

### 2008 Baileyana El Pico Pinot Noir - Clone 115 - *New Vintage!*

"This Pinot Noir has an earthy nose of forest floor, mushrooms and pine needles, with hints of anise, currant, pomegranate and oak tones. Tasting of bright, tart cherries, pomegranate and cranberries, it is lean and French in style with nice acid structure. I think this wine has the potential to age for a good ten years." Winemaker Christian Roguenant.

**Retail:\$33/Club:\$26.40**

(Available only through the tasting room or online at [www.nivenfamilywines.com](http://www.nivenfamilywines.com))



#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100 % | Alcohol: 13 % | Acidity: 6.39 gms/l | pH: 3.45  
Residual Sugar: 0.125 gms/l | Brix at Harvest: 24.1 | Date Harvested: 10/03/08 | Date Bottled: 07/01/09  
Cases Produced:119 | Fermentation/Barrel Regime: Open top fermented for 19days. 40% new French oak.

### 2006 Baileyana Pinot Noir

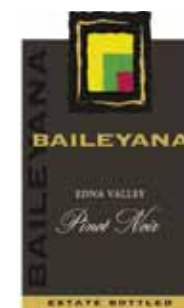
This elegant Pinot Noir is concentrated with flavors of cola, cherry and hints of leather. Truly varietally correct in the silky mouth feel, it goes the extra mile in achieving real complexity. Pair with broiled salmon, cooked greens and mushrooms. **Limited quantities available**

**Retail:\$23/Club:\$18.40**

(Available only through the tasting room or online at [www.baileyana-tangent.com](http://www.baileyana-tangent.com))

#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Edna Valley  
ML: 100% | Alcohol: 13.5% | Acidity: 6.60 gms/l | pH: 3.65 | Residual Sugar: 0 gms/l  
Brix at Harvest: 24.5 | Date Harvested: 09/07/2006 - 10/05/2006 | Date Bottled: 07/24/2007  
Cases Produced: 1155 | Fermentation/Barrel Regime: 5 days cold soak, 7-10 day ferment, 0-3 days extended maceration. Barrel aged for 9 months in 33% new French Oak.



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

## WHITE CLUB

### 2009 Trenz Blanco

The Blanco is a twist on two of the top Iberian white varietals: Grenache Blanc and Albariño. Its New World approach blends these two traditional varietals, but in Spain they are rarely seen blended together. This is an exotic wine with citrus aromatics, particularly tangerine, and a wet slate character. The Albariño half is tight with loads of citrus and bring acidity, while the Grenache Blanc is rich and full-bodied. It has tones of minerality throughout, and is nicely balanced with nuances of sweet oak .

**Retail:\$20/Club:\$16**



#### TECHNICAL NOTES

Variety:50% Albarino - 50% Grenache | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 14.1% | Acidity: 6.33 gms/l | pH: 3.25  
Residual Sugar: 0.220 gms/l | Brix at Harvest: 25.68 | Date Harvested: 09/11/09-10/20/09 | Date Bottled: 04/06/10 | Cases Produced: 1688  
Fermentation/Barrel Regime: Cold tank fermented for 38 to 68 days at 56 degrees F. Cold Soak: 6 hours (Grenache Blanc), 2 hours (Albariño)

### 2008 tangent Pinot Gris

"This Pinot Gris is made in the traditional dry style of northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative aperitif on its own, tangent pinot gris also pairs well with most foods, shellfish and some hard cheeses in particular." Winemaker Christian Roguenant.

**Retail:\$17/Club:\$13.60**



#### TECHNICAL NOTES

Variety: 100% Pinot Gris | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 13.5% | Acidity: 7.34 gms/l | pH: 3.16  
Residual Sugar: < 0.125 gms/l | Brix at Harvest: 22.14 | Date Harvested: 9/08/08 – 09/26/08 | Date Bottled: 04/24/09  
Cases Produced: 1733 | Fermentation/Barrel Regime: Fermentation:100% Stainless Steel ferment at 55F for 42 to 55 days.

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

## RESERVE CLUB

### 2008 Baileyana La Entrada Pinot Noir – Clone 115 – *New Vintage!*

"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. Characteristic of a low-yielding vintage, it is highly concentrated, and could be laid down for two to five years." Winemaker Christian Roguenant.

**Retail:\$33/Club:\$26.40**

(Available only through the tasting room or online at [www.nivenfamilywines.com](http://www.nivenfamilywines.com))



#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100 % | Alcohol: 13.1 % | Acidity: 6.42 gms/l  
pH: 3.5 | Residual Sugar: <0.125 gms/l | Brix at Harvest: 24.7 | Date Harvested: 10/01/08 | Date Bottled: 07/01/09  
Cases Produced: 178 | Fermentation/Barrel Regime: Open top fermented for 16days. 40% new French oak.

### 2009 Baileyana La Pristina Chardonnay – *New Vintage!*

"This Chardonnay smells of grapefruit, tangerine and lemon zest. It is fresh and crisp with flavors of apple, pear and pineapple. There is a nice citrus component highlighted by a chalky characteristic and good acid structure. This wine has great aging potential; I'd say up to five years, maybe even a few more." Winemaker Christian Roguenant.

**Retail:\$30/Club:\$24**

(Available only through the tasting room or online at [www.nivenfamilywines.com](http://www.nivenfamilywines.com))



#### TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Firepeak Vineyard | ML: 0% | Alcohol: 13.9% | Acidity: 7.83 gms/l  
pH: 3.15 | Residual Sugar: <0.125 gms/l | Brix at Harvest: 23.5 | Date Harvested: 09/11/09 | Date Bottled: 07/06/10  
Cases Produced: 224 | Fermentation/Barrel Regime:Cold tank fermented at 52F for 55days.

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