

club 1909 MEMBER PROFILE

GORDON VOSTI



Gordon Vosti

I Am: *Gordon Vosti. I have lived in Arroyo Grande since 1987.*

My kids, Kim and Bill, went to Arroyo Grande High and C.S.U.'s at SLO and Chico. They are now in Southern California. I graduated from Cal Poly SLO in 1970 with a B.S. Degree in Crop Science.

I Work: *It is my 40th year with Bayer Crop Science as an Area Sales Manager. I travel the central coast, central valley, and Southern California working with Golf Course, Landscape, and Production Nurseries.*

I Joined: *This was my first club. It's been many years and bottles later.*

I Recommend: *The tasting room is a comfortable and fun atmosphere. I look forward to bringing clients and friends in to learn a little about the wines.*

I Remember: *The delicious appetizers and wines on the Morro Bay Cruise.*

Also the staff at the tasting room has always been helpful. I remember bringing friends in and getting an impromptu lesson on wine aromas!

I Drink: *I make a Swiss Italian meal of polenta and stew during winter.*

Mosaico and Tinto match well with that meal.

FEATURED RECIPE SWISS ITALIAN STEW & POLENTA

Recipe courtesy of Gordon Vosti, our featured member for December.

Stew

2-2 1/2 lbs. beef stew meat	1 1/2 C tomato sauce	1 tsp garlic powder
1 sweet onion, minced	2 1/4 tsp salt	1/4 tsp dried basil leaves
2 sprigs rosemary, minced	1/2 tsp black pepper	5 C water or stock
1 C red wine	1/2 C fresh parsley, minced	2 Tbs butter

Cook the stew overnight in a crock pot. Flour and brown the meat with 2 Tbs butter. When meat is brown on all sides, sprinkle with the onion, parsley and rosemary. Cook a few more minutes until onion is translucent, then put the mixture into crock pot with all other ingredients. Set on high to simmer and then to low and simmer overnight. The stew should be thick consistency. You can use corn starch or flour to thicken and Kitchen Bouquet for color.

Polenta

3 Qts cold water	1 cup butter	Olive Oil
4 Cups Yellow Corn Meal (not instant)	1 Tbs Salt	Cheese (gorgonzola, blue, or jack)

Bring water to boil in a heavy kettle. Stir in corn meal gradually. Cook and stir often over medium heat for 1 hr. Slice in butter and stir to absorb. Reduce heat and cook until thick. Remove from heat and brush edges with olive oil by pushing a spatula against the side of the pot and following with oil. Polenta will then drop out in a nice round firm mold. Slice into 1" thick by 3" squares, and place or crumble cheese on the polenta, and top with the stew.

Makes 8 servings

UPCOMING EVENTS



December 15, 5-7pm: Holiday Open House

Join us at the schoolhouse for some holiday cheer! We'll be open late offering wine and merchandise discounts.

Feb 3: SLO Culinary Carnival

Enjoy gourmet food paired with local wine and beer. Embassy Suites, San Luis Obispo CA. www.sloculinarycarnival.com

March 2-3: World of Pinot Noir

Pinot Noir producers from around the globe come together with Pinot Noir enthusiasts for a weekend celebration and education. Shell Beach, CA (805)489-1758 or www.worldofpinotnoir.com

RECENT HONORS & AWARDS

2010 ZOCKER GRUNER VELTLINER: 90 points/Editors' Choice - Wine Enthusiast

2010 ZOCKER GRUNER VELTLINER: "Gotta love when a bold gamble pays off" San Francisco Chronicle

DAN BERGER'S VINTAGE EXPERIENCES-THE WEEKLY WINE COMMENTARY:

09 TRENZA BLANCO: EXCEPTIONAL

Albariño is usually floral in a way that puts off those who prefer a bit milder fruit. Here superb winemaker Christian Roguenant blends it with 50% Grenache Blanc. The result is the best of both. Slightly floral mid-palate fruit with a mineral note. Traces of dried pear add a note of fascination.

2008 TRENZA TINTO: VERY HIGHLY RECOMMENDED

Once this red wine gets an hour of air in a glass or decanter, it begins to open up and show some of the tremendous fruit that San Luis Obispo can grow, and the main varieties here are Syrah, Grenache and Tempranillo. The alcohol (14.9%) is a bit high, tilting the wine to one of a sweetness that makes it hard to eat with traditional foods.

2010 TANGENT SAUVIGNON: Bright floral-tropical notes (mango/pear) and a rich mid-palate, but superb acidity (3.15 pH) and a racy finish that calls for food. Do not chill too much. A great wine by Christian Roguenant.

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 - (Members Only) Very limited supply	\$28.00	\$22.40
2009 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2007 Baileyana Grand Firepeak Cuvée Syrah	\$28.00	\$22.40
2008 Baileyana Grand Firepeak Cuvée Chardonnay	\$28.00	\$22.40
2009 Baileyana Chardonnay	\$18.00	\$14.40
2008 Baileyana Grand Firepeak Cuvée Pinot Noir	\$33.00	\$26.40
2007 Baileyana La Entrada Pinot Noir- Clone 777	\$33.00	\$26.40
2009 Baileyana El Pico Pinot Noir - Clone 115	\$33.00	\$26.40
2007 Baileyana S-BAR Pinot Noir	\$50.00	\$40.00
2008 Cadre Pinot Noir	\$50.00	\$40.00
2009 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2010 Zocker Grüner Veltliner	\$20.00	\$16.00
2010 Zocker Riesling	\$20.00	\$16.00
2008 tangent Pinot Gris	\$17.00	\$13.60
2007 tangent Pinot Blanc	\$17.00	\$13.60
2010 tangent Sauvignon Blanc	\$13.00	\$10.40
2010 tangent Viognier	\$17.00	\$13.60
2010 tangent Albariño	\$17.00	\$13.60
2008 tangent Ecclestone	\$17.00	\$13.60
2010 tangent Grenache Blanc	\$17.00	\$13.60
2008 Trenza Tinto	\$30.00	\$24.00
2009 Trenza Blanco	\$20.00	\$16.00

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

club 1909

DECEMBER 2011 NEWSLETTER



Independence Schoolhouse

BAILEYANA
WINE
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



UPDATE FROM THE WINEMAKER CHRISTIAN ROGUENANT

I know it can be difficult to decide which wines to serve with holiday meals. Many of the old-school standards (white with fish, red with beef) just don't apply when you are looking at a table filled with ham and/or turkey and all the side dishes. The challenge with pairing is to have the wine flavor and structure stay the same when introduced to the food. Using our wines as examples, here are a few recommendations:

- Higher acid white wines like our Tangent Sauvignon Blanc and Zocker Grüner Veltliner are great food wines any time of year. But they are especially nice at the holiday table, as they stand up well to a wide range of foods, including ham, turkey, stuffing, mashed potatoes with gravy, and even roasted sweet potatoes.

- For red wine lovers, lighter-bodied reds like Pinot Noir are a big holiday favorite. The acid is just high enough in our Baileyana and Cadre Pinot Noirs to make them wonderful food wines, and the round tannin structure allows them to pair nicely with ham, turkey with cranberry sauce, and most of the traditional side dishes.

- As for the sides that just don't work with any wine, green bean casserole, jello salad, and baked beans for example, I suggest water be served alongside whichever wine you choose!

- There is always room for sparkling wine – our Blanc de Blanc is nice served before, but also throughout the meal. And if you like bigger reds, our Trensa Tinto is rich and bold but balanced nicely, making it a surprisingly good wine with food.

At the end of the day however, there really are no set rules. So pop or twist open anything you like, and enjoy with friends and family. I wish you a happy and safe holiday season.

COMBO CLUB

2010 Zocker Grüner Veltliner

“Rich and round but with great acid structure, this wine is steely and has good minerality. It has a bit of an earthy characteristic, a note of white pepper, and flavors of ripe melon and fruit cocktail.”

Winemaker Christian Roguenant

Retail: \$20/Club: \$16

TECHNICAL NOTES

Variety: 100% Grüner Veltliner | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5%
Acidity: 6.24 gms/l | pH: 2.95 | Residual Sugar: 0.102 grms/l | Brix at Harvest: 26.2 | Date Harvested: 9/30/10-10/4/10
Date Bottled: 2/8/11 | Cases Produced: 2320 | Fermentation/Barrel Regime: Stainless steel @ 55°F for 48 days
in 100% French oak. 35% new, 65% one year and older French oak.

2009 Baileyana El Pico Pinot Noir - Clone 115

“Aromas of blueberry, eucalyptus, resin and sweet oak are evident in this Pinot Noir. Bright flavors of strawberry and tart cherries are backed up by deeper notes of cherry cola fresh earth tones. The weighty, almost meaty, mouthfeel is followed by a long, lingering finish.”

Winemaker Christian Roguenant.

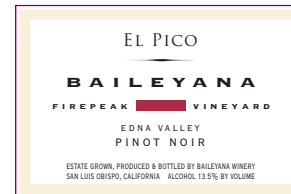
Retail:\$33/Club:\$26.40

(Available only through the tasting room or online at www.nivenfamilywines.com)

TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100 % | Alcohol: 13.84 % | Acidity: 5.90 gms/l | pH: 3.48
Residual Sugar: 0.117 gms/l | Brix at Harvest: 24.0 | Date Harvested: 9/24/09 | Date Bottled: 7/12/10
Cases Produced: 143 | Fermentation/Barrel Regime: Open top fermentation for 19days at 78F. Aged for 8mo on 33% new French oak .

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



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WHITE CLUB

2005 Baileyana Cuvée 1909 Blanc de Blanc

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.nivenfamilywines.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 gms/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.

2010 Tangent Sauvignon Blanc - *New Vintage!*

“This vintage is bright and racy, with flavors of passion fruit, pear, lemon and grapefruit. Minerality notes, lively acidity, and green grassy elements balance the wine nicely. It finishes long with a touch of zesty lime. My favorite wine with oysters, it pairs well with most all seafood.”

Winemaker Christian Roguenant

Retail:\$13/Club:\$10.40

TECHNICAL NOTES

Variety:100% Sauvignon Blanc | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 13.5% | Acidity: 7.86 gms/l | pH: 3.13
Residual Sugar: 0 gms/l | Brix at Harvest: 23.48 | Date Harvested: 10/07/10 - 10/16/10 | Date Bottled: 03/01/11 | Cases Produced: 15,359 | Fermentation/Barrel Regime: 100% Stainless steel at 52 degrees for 38 days.

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



RESERVE CLUB

2005 Baileyana Cuvée 1909 Blanc de Blanc

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.nivenfamilywines.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 gms/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.

2008 Trensa Tinto

“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.

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

