

club 1909

FEATURED RESTAURANT

CIOPINOT



Wendy & Leonard Cohen

Their Story: Leonard Cohen is the second generation owner of Olde Port Inn in Avila Beach; founded in 1971. Leonard hosted a food and wine event in 1984 called Cio-Pinot (as in the seafood stew Cioppino, and Pinot Noir). This was the idea for what would end up being Ciopinot Restaurant, which Leonard and his wife Wendy opened in 2009. As Leonard says, "Cioppino and Pinot Noir: It's a food-and-wine match made in heaven."

Secret of our success: Our customers are what we are here for.

Head Chef: Dave Whitestone, who was most recently the chef and general manager of a Las Vegas casino.

What I love most about what I do: People. I welcome customers into my restaurant as if they were coming into my own home. I enjoy being the host and seeing people with smiles on their faces.

Favorite Niven Family wine: Tangent Pinot Blanc.

Favorite Comfort Food: Cold, Cioppino is like the "chicken soup of the sea."

Favorite celebrity chef: Gary Danko and Thomas Keller.

The one ingredient and/or utensil I can't live without: Fresh fish and a spatula.

Our regulars love: Our personality! And of course our Cioppino, Chilean bass, crab cakes, and smoked butter fish.

Favorite cookbook: One with lots of pictures!



FEATURED RECIPE

MIGNONETTE FOR OYSTERS

Recipe courtesy of Leonard Cohen owner of Ciopinot Restaurant
Any of these Mignonette (or sauce) recipes would be terrific on oysters, as salad dressing or fish marinades.

HOG WASH

1 cup rice wine vinegar
2 large shallots, peeled and finely diced
2 large Jalapeno peppers, seeded and finely diced
1 bunch of cilantro, finely chopped
juice of 2 limes

FRENCH MIGNONETTE

1/2 cup red wine vinegar
1/2 cup Champagne vinegar
2 large shallots, peeled and finely diced
cracked black pepper to taste

BALSAMIC MIGNONETTE

1/2 cup Balsamic vinegar
2 large shallots, peeled and finely diced
2 splashes of sherry
cracked black pepper to taste

UPCOMING EVENTS

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 **Winery 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. Here at the Schoolhouse we will have Splash Café serving Southern Style Pulled Pork Sandwiches. For tickets visit www.slowine.com or call (805)541-5868. Seats at our winemaker dinner can be reserved by calling Jessica at (805)269-8209.

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

Friday, June 24th: Niven Family Winery Dinner

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

July 7: Hoppe's Garden Bistro Wine Social, 5:30-7:30

Featured winery at Hoppe's Wine Social. Cayucos CA.

July 7 – 10: Central Coast Wine Classic-(805)544-1285 or www.centralcoastwineclassic.org

July 8: Central Coast Wine Classic Niven Family Winery Dinner: Lido Restaurant, Shell Beach CA.

July 22: Friday Wine Nights, 6-7:30

Featured winery at Sea Venture Hotel. Pismo Beach CA.

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.

UPDATE FROM THE TASTING ROOM

ROLL OUT THE BARRELS WINERY DINNER

We are looking forward to the San Luis Obispo Vintners 21st Annual Roll out the Barrels Event from June 23-26. On Friday June 24th the Niven Family is hosting a private dinner at Ciopinot Restaurant in San Luis Obispo, and it's sure to be an unforgettable evening. You will have the opportunity to sample wines from all five of the Niven family's wineries: Baileyana, Tangent, Trenza, Cadre and Zocker. Each winery brings a different winemaking style to the table, and will be carefully paired with savory dishes from Ciopinot Restaurant. Space is limited so get your tickets early!
\$85 per person/\$75 for Club 1909 members

For Ticket Information Please Contact:

Jessica – Tasting Room Manager (805)269-8209 – Jessica@Baileyana.com or

Shauna – Assistant Tasting Room Manager (805)269-8208 – Tastingroom@Baileyana.com

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
2008/2009 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
2008 Baileyana Chardonnay	\$18.00	\$14.40
2007/2008 Baileyana Grand Firepeak Cuvée Pinot Noir	\$33.00	\$26.40
2007 Baileyana La Entrada Pinot Noir- Clone 777	\$33.00	\$26.40
2008/2009 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
2008/2009 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2010 Zocker Grüner Veltliner	\$20.00	\$16.00
2007 tangent Ecclestone	\$17.00	\$13.60
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
2009 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2008 Trenza Tinto	\$30.00	\$24.00
2009 Trenza Blanco	\$20.00	\$16.00

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

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

club 1909

JUNE 2011 NEWSLETTER



Independence Schoolhouse

BAILEYANA
W I N E R Y
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



UPDATE FROM THE NIVEN FAMILY (JOHN H. NIVEN AND MICHAEL BLANEY)

The Edna Valley in San Luis Obispo is home to our winery, vineyards and tasting room. Not only is it a beautiful place to live and visit, it is a perfect place to grow exceptional quality winegrapes and make great wines.

In recognition of its distinctive topography and climate, the eight-mile long Edna Valley is an official American Viticultural Area (AVA). In order for a region to qualify as an AVA, it must be distinguishable by unique geographic features at the request of petitioners. Our grandfather Jack Niven, one of the pioneers of winegrape planting here in the Edna Valley, started the application process with a few other growers in the late 1970s. The AVA was approved in 1982.

The area's unique topographical setting includes a cool climate as a result of our close proximity to the ocean. The Los Osos Valley channels cool Pacific breezes straight from the Morro Bay into the mouth of the Edna Valley, bringing frequent fog and a remarkably mild climate that gives the region one of the longest growing seasons in California. Frequent summer fog and afternoon winds act as a natural cooling system, keeping the valley's temperatures far below the averages found in some of the more inland growing regions of the Central Coast.

These conditions allow us to grow a wide range of varietals in both our estate vineyards, Paragon and Firepeak. In fact, we have 13 different varietals planted at the moment, making it possible for us to create distinctive wines for all of our projects; Baileyana, Tangent, Trenza, Cadre and Zocker.

COMBO CLUB

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.



2008 Baileyana La Entrada Pinot Noir – Clone 777 – *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)



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 16 days. 40% new French oak.

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

RED CLUB

2008 Baileyana Grand Firepeak Cuvée (GFC) Pinot Noir-*New Vintage!*

"This Pinot Noir is supple and intensely concentrated, balanced by a slightly lean texture that lends a touch of brightness and purity. Black cherry and dark raspberry notes are present, along with a surprising dash of nutmeg and hazelnut. It rounds out cleanly with smooth tannins and a lengthy finish." Winemaker Christian Roguenant

Retail:\$33/Club:\$26.40



TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100 % | Alcohol: 13.52 % | Acidity: 6.67 gms/l
pH: 3.44 | Residual Sugar: <0.125 gms/l | Brix at Harvest: 25.8 | Date Harvested: 09/18/08-10/07/08
Date Bottled: 07/01/09 | Cases Produced: 3396 | Fermentation/Barrel Regime: 5 day cold soak at 55F. Open top fermentation at 82F. 38% new French Oak, 65% one year and older French oak.

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)

WHITE CLUB

2010 Zocker Grüner Veltliner– *New Vintage!*

"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 gms/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

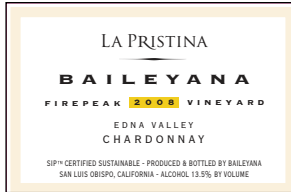


2009 Baileyana La Pristina Chardonnay – *New Vintage!*

"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)



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)

RESERVE CLUB

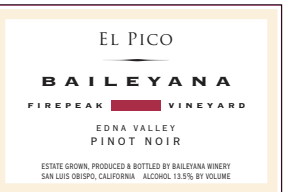
2009 Baileyana El Pico Pinot Noir - Clone 115 - *New Vintage!*

"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.

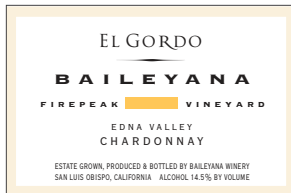
2009 Baileyana El Gordo Chardonnay

"This 2009 El Gordo has complex aromas of sweet, well-seasoned oak, cardamom, vanilla and dried pineapple. In the mouth, this wine is rich and weighty, with flavors of fruit cocktail, pear and sweet oak, with citrus overtones. It finishes nice and long with a fat, buttery texture."

Winemaker Christian Roguenant.

Retail:\$30/Club:\$24

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



TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 13.88% | Acidity: 5.78 gms/l
pH: 3.28 | Residual Sugar: 0.0125 gms/l | Brix at Harvest: 23.4 | Date Harvested: 9/12/09-10/19/09 | Date Bottled: 7/6/10
Cases Produced: 213 | Fermentation/Barrel Regime:Cold settled at 55F for 48hr. Racked and fermented at 45-50% new French oak.

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