

club 1909 MEMBER PROFILE



Richard & Pat

RICHARD & PAT MALVAROSE

We Are- *Richard & Pat. Married 6 years and live in Orcutt, CA.*

We Work- *Richard is a retired teacher and school administrator. He taught for 32 years and coached girls sports. Pat has been the network coordinator for a CPA firm in Solvang for the past 19 years.*

We Joined- *After our first visit; we fell in love with the winery. We were members for years then gravitated to other wineries. This summer we rediscovered what we were missing. As soon as we stepped through the doors, we knew that this would be a part of our life from now on. Friendly staff, great wines and a beautiful setting is a guarantee for success.*

We Recommend- *Rather than traveling, we relish leaving on a weekend, visiting wineries, having lunch and then returning home for a nice, low key day.*

We Remember- *Our unusual beginnings as husband and wife. We were to be married on the beach in Cambria, but the minister didn't show up so we went to Brambles Restaurant to eat away our sorrows. We told the restaurant owner of our plight, and he said we weren't leaving until we were married. He found a minister who could help and he offered the patio for our ceremony. Afterwards, we heard cheers and realized the entire restaurant came out for the ceremony. It turned out to be better than we planned!*

We Drink- *We enjoy the Baileyana Pinot Noir, Chardonnay, and Zocker.*

FEATURED RECIPE CHOCOLATE CHUNK BROWNIES

This recipe is courtesy of Sweet Earth Chocolates in San Luis Obispo, enjoy!

1 lb Unsalted Butter
6 oz Chocolate, Unsweetened
1 Tbs Baking Powder
6 XL Eggs
3 Tbs Instant Coffee Powder
1 lb + 12oz Chocolate Chips, 65% or similar, divided
1 1/4 C Flour, Divided (1 C for batter and 1/4 C in the chips & nuts)

2 1/4 C Sugar
2 Tbs Vanilla Extract
3 C Walnuts, Diced
1 tsp Salt



Preheat oven to 350°. Grease & flour 13x18x1 1/2 sheet pan.

Melt together butter, 1lb chips & unsweetened chocolate. Cool slightly. Stir together eggs, coffee, vanilla & sugar. Stir in warm chocolate mixture and cool to room temperature. Stir 1 C flour, baking powder & salt. Add to cooled chocolate mixture. Toss the walnuts and 12oz of chips w/ 1/4 cup flour to coat. Add to the chocolate batter then pour into pan. Bake for 30 minutes or until tester comes out clean.

UPCOMING EVENTS

March 2-3: World of Pinot Noir

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

March 31: Riedel Glass and Wine Tasting Event

Come taste for yourself why over 300 years of expertise has made Riedel the premier wine glass producer in the world! Join Riedel Representative, Carl Bates along with our Winemaker, Christian Roguenant as they guide you through a series of comparative wine tastings presented in Riedel glassware, demonstrating why the shape and size of the glass is just as important as the wine that's in it! Wine tasting, set of five Riedel glasses, pre-event reception featuring sparkling wine and appetizers, and post-event dessert with coffee are included.

\$99 Public/\$79 Wine Club 1909 Members. Discounts will be offered for additional Riedel special orders.
Limited seating. Make your reservations with Lori at (805)269-8206 or Lori@Baileyana.com

April 21: Earth Day Food & Wine Festival

Santa Margarta, CA. www.vineyardteam.org/events/earthday.php

June 21-24: San Luis Obispo Vintners Annual Roll Out the Barrels Weekend

Mark your calendars for this annual event!

UPDATE FROM THE WINE CLUB

We have an exciting new event planned for 2012, the Riedel Glass and Wine Tasting Event. I have personally attended a Riedel event, and I can tell you that it is unbelievable what a difference a glass can make in the taste of your wine. We hope you can join us for this unique experience. Seating will be very limited, so make your reservations now!

Lori - Wine Club Coordinator (805)269-8206/wineclub@baileyana-tangent.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 - <i>(Members Only) Very limited supply</i>	\$28.00	\$22.40
2009 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2007 Baileyana Grand Firepeak Cuvée Syrah- <i>(Members Only) Very limited supply</i>	\$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	\$30.00	\$24.00
2008/2009 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- <i>Special February Club Price</i>	\$50.00	\$37.50
2009 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2010 Zocker Grüner Veltliner	\$20.00	\$16.00
2009 Zocker Riesling	\$20.00	\$16.00
2008 tangent Pinot Gris	\$17.00	\$13.60
2008 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

TASTING ROOM • 5828 ORCUTT ROAD • SAN LUIS OBISPO • CA 93401
805 269 8200 • WWW.BAILEYANA-TANGENT.COM • WINECLUB@BAILEYANA.COM

club 1909

FEBRUARY 2012 NEWSLETTER



Independence Schoolhouse

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

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



UPDATE FROM THE WINEMAKER

CHRISTIAN ROGUENANT

GLASSWARE

As a member of our wine club, you know we make an extreme range of wines in a wide array of carefully focused styles; from racy Grüner Veltliner, to old vine Sauvignon Blanc, to elegant Pinot Noir, to rich massive red blends, and just about everything in between. We make most all of them from winegrapes we grow right here on our estate vineyard, and each ends up in the bottle and available for you in our tasting room right down the street.

When it comes to pouring and tasting our wines, there are a couple of basic rules about choosing stemware that I would like to share with you. First, always use clear glass or crystal so you can see and appreciate the color of the wine. Colored or frosted glassware tends to minimize the overall tasting experience. Second, the bowl of the wineglass should be large enough to swirl a few ounces without it spilling over the edges. Swirling imparts oxygen into the wine, releasing more aromas.

Those two basics are really all you need to know. But if you would like to get technical, which I can't help but do, there are glasses made specifically to taste individual varietals. They are made in particular sizes, with various widths at the top and bottom of the bowl, ultimately heightening the flavor and aroma profiles of each varietal. An Austrian glass company owned by the Riedel family for 11 generations and more than 300 years is the premier wineglass maker in the world, and has perfected this kind of stemware. If you are interested in experiencing how this concept works, join me and Carl Bates of the Riedel Wine Glass Company on March 31 for a fun and informative seminar. It's a great class, and your ticket price includes five Riedel glasses to take home! Give Lori a call at 805.269.8206 for more details.

COMBO CLUB

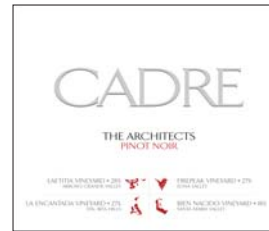
2008 Cadre Pinot Noir - *New Vintage!*

Cadre embodies the pioneering spirit of the visionaries, or “Architects,” who had the foresight to plant Pinot Noir on the South Central Coast. The appellations of the Edna Valley, Arroyo Grande Valley, Santa Maria Valley, and Sta. Rita Hills have each brought international acclaim to the greater area, helping it rise to the top as one of the premier new World Pinot Noir producing regions. An innovative new World Pinot Noir, Cadre is made by blending exemplary fruit from four legendary cool climate vineyards, within four distinctive appellations, into a single wine that personifies the excellence of South Central Coast Pinot Noir.

Retail:\$50 / *Special February Club Price:\$37.50*

TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 20% Firepeak, Edna Valley/21% Laetitia, Arroyo Grande Valley 25% Bien Nacido, Santa Maria Valley/34% La Encantada, Sta. Rita Hills | Alcohol: 14.3% | pH: 3.46
Acidity: 5.81 gms/l | Date Harvested: 9/9/08 – 10/7/08 | Date Bottled: 8/26/2009 | Cases Produced: 971
Fermentation/Barrel Regime: Average of 26 days in open tops, 82°. Ten months in 100% one year old oak.



2010 Tagent Sauvignon Blanc

“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. It is 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)

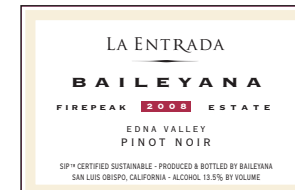
RED CLUB

2008 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 - *Limited Quantities Available*

(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.

2008 Baileyana Grand Firepeak Cuvée (GFC) Pinot Noir

“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:\$30/Club:\$24



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.

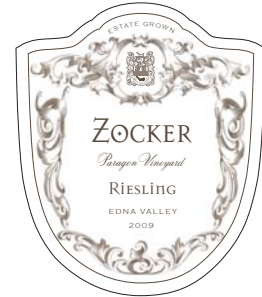
TOTAL CHARGES WILL INCLUDE SHIPPING (IF APPLICABLE) AND SALES TAX (VARIES BY STATE)

WHITE CLUB

2009 Zocker Riesling – *New Vintage!*

Our Zocker project produces wines made exclusively from the white varietals of Grüner Veltliner and Riesling. “This is a refreshing, vibrant wine with racy acidity. It has juicy melon and peach flavors, a hint of citrus, and a minerality note throughout. It finishes nice and clean.” *Winemaker Christian Roguenant*

Retail:\$20/Club:\$16



TECHNICAL NOTES

Variety: 100% Riesling | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 13.4% | Acidity: 6.6 gms/l | pH: 2.98 Residual Sugar: 6.25 gms/l | Brix at Harvest: 22.9 | Date Harvested: 10/12/2009 | Date Bottled: 6/23/2010 | Cases Produced: 802 | Fermentation/Barrel Regime: Stainless steel @ 58° for 28 days

2010 Tagent Grenache Blanc - *New Vintage!*

“Tasting predominantly of cantaloupe and honeydew, this wine shows off a hint of caramel that is balanced nicely by acidity. It is surprisingly rich and full-bodied, has nice minerality, and is chalky yet crisp. This wine is great on its own or with spicy Thai food.” *Winemaker Christian Roguenant*

Retail:\$17/Club:\$13.60



TECHNICAL NOTES

Variety: 100% Grenache Blanc | Vineyard Source: 100% Edna Valley | ML: 0% | Alcohol: 14.1% | Acidity: 6.80 gms/l | pH: 3 Residual Sugar: 0 gms/l | Brix at Harvest: 23.5 | Date Harvested: 10/27/2010 | Date Bottled: 6/13/2011 | Cases Produced: 1020
Fermentation/Barrel Regime: In stainless steel at 58°, zero barrel contact

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

RESERVE CLUB

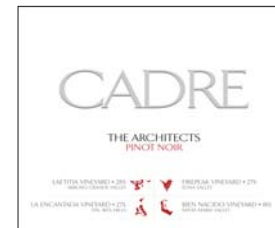
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