

# club 1909 FEATURED STAFF MEMBER BRAD JONAS

## “My Faves”



*Brad Jonas  
Cal Poly Senior; Viticulture Major*

**Niven Family wine:** *Baileyana S-Bar Pinot Noir.*

**Wine Related Experience:** *There's too many to choose from, drinking wine with friends is always a good time!*

**Local Restaurant:** *Thai Boat. The small family owned restaurant has great inexpensive food, no corkage fee and the nicest staff in town.*

**Guilty Pleasure:** *Fantasy football.*

**Food/Wine Pairing:** *A cool climate syrah with B1B2.*

**Tasting Room Item:** *Fiscalini cheese.*

**Local Spot:** *Creekside Brewing has the best beer in SLO and live music.*

**Artist/Music:** *The Willows are a great local band that put on an awesome show.*

**Recipe:** *Balsamic marinated pan-seared lamb chops with my original mint cilantro vinaigrette.*

## FEATURED RECIPE SCOTTY'S BAR AND GRILL MAHI TACOS



*Courtesy of Scott Milstead, owner of Scotty's Bar & Grill in Pismo Beach CA. Enjoy what many call the finest fish tacos to be found!*

5-6 oz Mahi Mahi	Diced tomatoes	Butter
3 Corn tortillas	Shredded lettuce	Cilantro
2-3 oz Pepperjack cheese	Green onions	Lemon juice
Salt and Pepper		

In frying pan, melt butter and add Mahi. Sauté for 30 sec. then add pinch of cilantro, 1/2 oz lemon juice, and salt & pepper. Cook for 3 minutes. Heat tortillas on both sides and top with cheese. Place tortillas on plate, and distribute the Mahi on tortillas. Add tomatoes, lettuce, and onions to preference. Top with 1/2 oz of dressing (recipe below).

### Scotty's Jalapeno Cilantro Ranch Dressing:

Halve 2 whole Jalapenos and remove seeds. Add Jalapenos to 1 qt. ranch dressing. Add about 3/4 bunch of cilantro and blend to smooth mixture.

## UPCOMING EVENTS

### October 15: Cal Poly Alumni Wine Tasting

For more information, call 888-CAL-POLY (225-7659)

### October 21: Sea Fare At The Avila Beach Golf Resort

Featuring seafood, wine and auction items supporting the Sea Life Center's marine education programs. For tickets, call (805)595-7280 [www.sealifecenter.org](http://www.sealifecenter.org)

### November 4 – 6: SLO Vintners Association 21st Annual Harvest Celebration

Save the date for this annual Harvest Celebration Weekend held in beautiful Avila Beach. [www.slowine.com](http://www.slowine.com)

#### Friday, November 4: Baileyana Winemaker Dinner

Five distinct wineries (Baileyana, Tangent, Trenza, Cadre & Zocker) come together to showcase their unique flavor profiles. Each delicious course will be paired with a different winery from the Niven Family Wine Estates collection. Come join us at Ventana Grill overlooking the ocean for a night to remember hosted by our winemaker Christian Roguenant.

Call Jessica at (805)269-8209 for more information on the dinner

#### Saturday, November 5: Grand Tasting & Auction

Avila Beach Golf Resort from 12 - 3 pm

#### Sunday, November 6: Tasting Room Open House

11am - 4pm



*Club 1909 Members: The Stov Family*

## UPDATE FROM THE WINE CLUB

We had a wonderful time on the 6th Annual Yacht Cruise in September, Winemaker Christian Roguenant always loves share his extraordinary wines! Yacht owner and Chef Leonard Gentieu created mouth-watering dishes, and as always, he and his wife Midge were wonderful hosts. Keep your eyes open for the next cruise in 2012, as we sold out this year and had several members on the waiting list.

Lori – Wine Club Coordinator

Lauren – Wine Club Assistant

## 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
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- <i>Special October Wine Club Price</i>	\$50.00	\$37.50
2007 Cadre Pinot Noir- <i>Special October Wine Club Price</i>	\$50.00	\$37.50
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

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

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# club 1909

OCTOBER 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 WINEMAKER CHRISTIAN ROGUENANT

## Vintage 2011

This growing season was the wettest on record, with an extraordinary amount of rainfall. It began in late October and kept going, on and off, until the second week of June. It was very unusual for the Central Coast after many years of near drought conditions, and we welcomed it as our underground water table filled. A cold winter afforded the vines the chance to deeply hibernate, allowing them to wake up well rested in spring ready to go.

March brought about perfect budbreak conditions and we were off to a good start. But then a bump in the road – two and a half inches of rain the second week of May and another inch the first week of June. The muggy cold windy weather in between brought about problems with bloom, decreasing the chances of a full crop. The Pinot Noir and the Viognier were affected the most as they bloom earlier than our other varietals.

That aside, however, the rest of the growing season was very typical. The berries set well, but many without seeds. These berries are very small, offering concentrated color, flavor and structure. It might be a light-yielding year, but the quality I see in the fruit of this vintage is very exciting!

As for harvest, it looks like it will be very condensed, with most everything coming in at once, and about three weeks later than normal. The only exception will be Syrah, which always ripens later than anything else. It looks to be an amazingly late, low-yielding, high-quality vintage, which is great. But hopefully we'll be finished and home with our families by Thanksgiving!

## COMBO CLUB

### 2008 Trenza 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.

### 2008 Tangent Ecclestone - *New Vintage!*

“This has become one of my favorite wines to make each vintage. I taste through the individual lots of all the tangent varieties, plus a few “extra” wines. I then make a few different trial blends. The wine seems to take on a life of its own during this process, and I very soon arrive at the final blend. It is an exotic wine, strongly inspired by the wines found in the Alsace region of France. It is very aromatic and flowery, a touch sweet, and wonderfully refreshing. Try it with any spicy food.”

*Winemaker Christian Roguenant*

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

#### TECHNICAL NOTES

Variety: 56% Pinot Gris, 13% Viognier, 13% Riesling, 8% Pinot Blanc, 8% Muscat, 2% Albariño | Vineyard Source: 100% Central Coast ML: 0% | Alcohol: 13.5% | Acidity: 6.77 gms/l | pH: 3.08 | Residual Sugar: 3.82 gms/l | Date Bottled: 03/30/09 Cases Produced: 1267 | Fermentation/Barrel Regime: 100% stainless steel at 55° for 62 days.

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



## RED CLUB

### 2007 Baileyana Mosaico - *Limited Quantities Available*

The blend this vintage is decidedly different from the last: 46% Syrah, 25% Sangiovese, 25% Grenache, and 4% Merlot. Some of this fruit is from our estate Firepeak Vineyard in the cooler Edna Valley, and some is from the much warmer Paso Robles AVA. This juxtaposition of climates brings a unique balance of good acid structure, a healthy tannin level, and dark fruit characteristics. All four varietals contribute rich, concentrated flavor and color to the final blend. This wine will age nicely for at least ten years.

**Retail: \$28/Club: \$22.40**

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

#### TECHNICAL NOTES

Variety: 46% Syrah, 25% Sangiovese, 25% Grenache, 4% Merlot | Vineyard Source: 100% Central Coast ML: 100% | Alcohol: 15.22% Acidity: 6.27 gms/l | pH: 3.27 | Residual Sugar: <0.125 gms/l | Brix at Harvest: 27.8 | Date Harvested: 9/12/07-11/08/07 | Date Bottled: 6/16/09 Cases Produced: 381 | Fermentation/Barrel Regime: 5 day cold soak at 55F. Open top fermentation at 82F. 5-6 days post maceration. Free run wine only, no press fraction.

### 2007 Baileyana S-Bar Pinot Noir

S-BAR, named for **Select Blocks And Rows**, represents the epitome of extreme farming. It began as an experiment, with our Vineyard Managers George Donati and Scott Williams choosing specific blocks, and in some cases individual rows, that they thought would produce extreme quality fruit, given the right attention. They painstakingly nurtured and monitored these particular vines, to the extent that they ensured there was room between each bunch in order for the entire cluster to sufficiently ripen at the same time. The finished wine has aromas of bright red currants and cherries and a hint of lavender. It tastes of fruity red cherries, with good acid structure. The integration of sweet oak provides a nice backbone and silky tannins.

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

#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 13.5% | Acidity: 6.15 gms/l pH: 3.55 | Residual Sugar: 0.55 gms/l | Brix at Harvest: 25.7 | Date Harvested: 9/12/07-9/19/07 | Date Bottled: 9/10/08 Cases Produced: 248 | Fermentation/Barrel Regime: 14-18 days in open tops at 82°. 30% new French oak for 10 months.

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



## WHITE CLUB

### 2008 Tangent Ecclestone - *New Vintage!*

“This has become one of my favorite wines to make each vintage. I taste through the individual lots of all the tangent varieties, plus a few “extra” wines. I then make a few different trial blends. The wine seems to take on a life of its own during this process, and I very soon arrive at the final blend. It is an exotic wine, strongly inspired by the wines found in the Alsace region of France. It is very aromatic and flowery, a touch sweet, and wonderfully refreshing. Try it with any spicy food.”

*Winemaker Christian Roguenant*

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

#### TECHNICAL NOTES

Variety: 56% Pinot Gris, 13% Viognier, 13% Riesling, 8% Pinot Blanc, 8% Muscat, 2% Albariño Vineyard Source: 100% Central Coast | ML: 0% | Alcohol: 13.5% | Acidity: 6.77 gms/l pH: 3.08 | Residual Sugar: 3.82 gms/l | Date Bottled: 03/30/09 | Cases Produced: 1267 Fermentation/Barrel Regime: 100% stainless steel at 55° for 62 days.

### 2009 Trenza Blanco

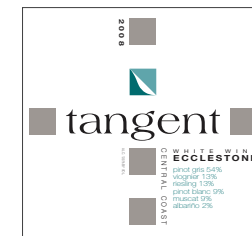
The Blanco is a twist on two of the top Iberian white varietals: Grenache Blanc and Albariño. Its New World approach blends these two traditional varietals, but in Spain they are rarely seen blended together. This is an exotic wine with citrus aromatics, particularly tangerine, and a wet slate character. 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)**



## RESERVE CLUB

### 2007 Cadre Pinot Noir - *Limited Quantities Available*

Pronounced kah-drey, Cadre is a noun meaning an impassioned group that has banded together to further the cause of a movement. 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 these four distinctive AVAs, into a single wine that personifies the excellence of South Central Coast Pinot Noir.

**Retail:\$50/Special October Club price:\$37.50**

#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 27% Firepeak, Edna Valley/28% Laetitia, Arroyo Grande Valley/18% Bien Nacido, Santa Maria Valley/27% La Encantada, Sta. Rita Hills | ML: 100 % | Alcohol: 14.5 % | Acidity: 5.73 gms/l | pH: 3.41 | Residual Sugar: 0.125 gms/l Brix at Harvest: 26.1 | Date Harvested: 9/07/07-10/10/07 | Date Bottled: 08/10/08 | Cases Produced: 1231 or 2462 six packs Fermentation/Barrel Regime: 21 days in open tops, 82°. 100% one year old oak for 10 months

### 2009 Trenza 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

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

