

club 1909
FEATURED RESTAURANT
CORNER VIEW



Patty & Bill Carpenter
 owners

Our story: *My husband Bill & I moved here from Newport Beach 7 years ago and have never looked back. We feel blessed to have become a part of this wonderful community and look forward to the next 7 years!*

Secret of our success: *Great food- welcoming service-warm atmosphere and good value!*

Head Chef: *The Amazing Matthew Beckett!*

What I love most about what I do: *Giving our guests wonderful food options and a warm place to unwind.*

Favorite Baileyana/tangent wine: *Firepeak Pinot Noir*

If I had to eat only one meal, it would be: *Wine; what else?*

Favorite Comfort Food: *Soup, Soup and more soup!*

Favorite celebrity chef: *The Naked one*

The one utensil I can't live without: *Corkscrew*

Our regulars love our: *Sandals, coffee cake and new seasonal menu.*

Favorite Cookbook: *It would be impossible to pick just one!*

My Favorite Dessert: *You guessed it! Wine!*

I like my coffee: *Brewed strong and black*

FEATURED RECIPE
SALMON CAKE



Courtesy of Corner View Restaurant

INGREDIENTS

1 lb poached salmon, flaked • ½ stalk celery, finely diced • ¼ red bell pepper, finely diced • 4 green onions, finely diced • 1 egg • ¼ cup mayonnaise • 2 Tbsp sour cream • ¾ tsp horseradish • dash cayenne pepper • ¾ tsp chili powder • ¾ tsp paprika • ¾ tsp lemon pepper • kosher salt to taste • ½ cup Panko bread crumbs.

COOKING PROCESS

Mix above ingredients (except Panko) until thoroughly blended. Add Panko and blend to bind. Using a scoop make cakes of any size you wish.

ADDITIONAL INGREDIENTS

¼ cup flour • 2 eggs, beaten • ½ cup Panko bread crumbs
 Dip cakes in flour, eggs, then Panko. Fry in olive or Canola oil over medium heat until golden and warmed through.

UPCOMING EVENTS

March 5 - 6: World of Pinot Noir
 Bringing together Pinot Noir producers from around the globe with Pinot Noir enthusiasts for a weekend celebration and education.
 Shell Beach, CA. (805)489-1758 or www.worldofpinotnoir.com

March 12 - 21: San Luis Obispo International Film Festival
 Baileyana & tangent will be pouring at the red carpet reception on Saturday, March 20.
www.slofilmfest.org

March 20: Club 1909 March Mixer, 5:30-7:30pm
 A casual get-together for Club 1909 members featuring appetizers paired with Baileyana & tangent wines.
 Corner View Restaurant, San Luis Obispo CA. Call Lori at (805)269-8206 for tickets.

April 7 - 10: Taste of Vail
 Vail, Co. www.tasteofvail.com

April 16 - 18: Earth Day Food & Wine Festival
 Features award-winning food and wine grown on the Central Coast.
 Santa Margarita, CA. www.vineyardteam.org/events/earthday.php

RECENT HONORS & AWARDS

San Francisco Chronicle Wine Competition
 2008 tangent Albariño - DOUBLE GOLD

The Wine Enthusiast
 2007 Trensa Tinto - 94 Points & #88 in the 2009 Top 100 Wines - Editor's Choice
 2006 Baileyana GFC Syrah - 92 Points
 2007 Baileyana GFC Chardonnay - 90 Points
 2007 Baileyana GFC Pinot Noir - 89 Points
 2007 Baileyana S-Bar Pinot Noir - 90 Points
 2007 Baileyana La Entrada Pinot Noir - 91 Points
 2007 Baileyana El Pico Pinot Noir - 89 Points
 2008 tangent Sauvignon Blanc - 91 Points - Editor's Choice
 2008 tangent Albariño - 91 Points - Editor's Choice
 2008 tangent Viognier - 92 Points - Editor's Choice
 2008 tangent Riesling - 91 Points

CURRENT RELEASES (order on-line or at our tasting room)

2003 Baileyana Port	\$24.00	\$19.20
2005 Baileyana Curtain Call Cabernet Sauvignon	\$28.00	\$22.40
2006 Baileyana Mosaico 60% Merlot, 40% Syrah	\$28.00	\$22.40
2006 Baileyana Pinot Noir	\$23.00	\$18.40
2008 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2007 Baileyana Grand Firepeak Cuvée Chardonnay	\$28.00	\$22.40
2007 Baileyana Chardonnay	\$18.00	\$14.40
2008 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2006 Baileyana Grand Firepeak Cuvée Syrah	\$28.00	\$22.40
2007 Baileyana Grand Firepeak Cuvée Pinot Noir	\$33.00	\$26.40
2007 El Pico Pinot Noir - Clone 115	\$33.00	\$26.40
2006 Baileyana S-Bar Pinot Noir	\$55.00	\$44.00
2007 Baileyana La Entrada Pinot Noir	\$33.00	\$26.40
2005 Baileyana Cuvée 1909 Brut Rosé	\$32.00	\$25.60
2005 Baileyana Blanc de Blanc Sparkling	\$40.00	\$32.00
2008 tangent Sauvignon Blanc	\$13.00	\$10.40
2007 tangent Pinot Blanc	\$17.00	\$13.60
2008 tangent Viognier	\$20.00	\$16.00
2007 tangent Ecclestone	\$20.00	\$16.00
2008 tangent Riesling	\$20.00	\$16.00
2008 tangent Grenache Blanc	\$20.00	\$16.00
2008 tangent Albariño	\$17.00	\$13.60
2007 tangent Pinot Gris	\$17.00	\$13.60
2007 TRENZA 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

NEWSLETTER

club 1909



FEBRUARY 2010

BAILEYANA W I N E R Y
 DISTINCT WINES FROM THE EDNA VALLEY **tangent** W I N E R Y
 BOTH WINERIES ARE LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909.



UPDATE FROM WINEMAKER CHRISTIAN ROGUENANT INTRODUCING TRENZA

We are proud to debut Trenza, a line of New World blends made with Spanish varietals. The vision was to showcase the diverse cool and warm climates of the San Luis Obispo County wine region. The outcome is mind-blowing, exotic wines that combine individuality with keen imagination.

We named it Trenza, because it is the Spanish word for “braid,” and a blend represents a “braid” of different varietals. Each wine is made of Iberian varietals typically grown in regions of Spain like Ribera del Duero, the Priorat, and the Rias Baixas in Galicia, but we threw out the traditional Old World rules. We made these in the spirit of the New World, with an avant-garde approach to blending these traditional Spanish varietals.

San Luis Obispo County has it all when it comes to climate diversity. The Edna and Arroyo Grande Valleys in the south county are cool and windy, making wines with higher acidity and concentrated fruit characteristics. In the north county, the Paso Robles area is much warmer, resulting in bolder, riper wines. Wines from any part of the county are great stand-alones, but we are astounded by the finished Trenza blends.

We thought about coming up with esoteric names for the three wines, but ultimately decided to keep it simple and let the wines speak for themselves. So the three Trenza wines are named simply by color; Blanco (White), Rosado (Rosé), and Tinto (Red).

Trenza is 100% owned by Niven Family Wine Estates, where the second and third wine industry generations currently manage the business. We believe in sustainability, quality, community, tradition when warranted, and keeping ourselves (and you) interested in the ever-changing world of wine. Trenza’s sister-wineries include Baileyana and Tangent, and a yet-to-be released Pinot Noir project called Cadre.

The Reserve Club is the first to receive a Trenza wine; the Tinto is included in this shipment. The other clubs will receive a Trenza wine soon! Tinto is available for purchase by Club 1909 members; limited quantities are available.

COMBO CLUB

2008 Baileyana La Pristina Chardonnay – *New Chardonnay!*

When the Chardonnay was picked in 2008, winemaker Christian Roguenant was taken by its likeness to the Burgundian Chardonnays of his youth. The well-drained sandy soils contributed to the lean, French style of the fruit, and eventually the finished wine. Christian calls it “La Pristina” because the fruit is shown off it is in its pristine state; there is no oak influence on this wine. It is fresh and crisp with flavors of apple, pear and pineapple. This wine has great aging potential; up to five years, maybe a few more.

Retail:\$30/Club:\$24

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Jack Ranch | ML: 0% | Alcohol: 14.5% | Acidity: 6.73 gms/l | pH: 3.13
Residual Sugar: 0.05gms/l | Brix at Harvest: 22.3 | Date Harvested: 9/11/08 | Date Bottled: 6/30/09 | Cases Produced: 237
Fermentation/Barrel Regime: Cold Tank fermented at 56F. Barrel Regime: Stainless Steel

2005 Baileyana Curtain Call Cabernet Sauvignon

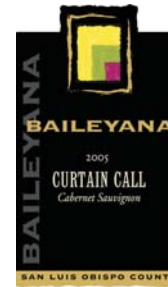
A Curtain Call occurs at the end of a show when individuals return to the stage to be recognized for their performance, and this wine is no exception. This is the last vintage of 32 year old Cabernet Sauvignon vines from Paragon Vineyard. A classic medium-bodied cool climate Cabernet with smoke and leather aromas that lead to dark berry, fig and anise on the palate. Curtain Call pairs well with grilled vegetables and steak. *Limited quantities available.*

Retail:\$28/Club:\$22.40

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Cabernet Sauvignon | Vineyard Source: 100% San Luis Obispo County
ML: 100% | Alcohol: 13.5% | Acidity: 5.64 gms/l | pH: 3.62 | Residual Sugar: 0.05 gms/l
Brix at Harvest: 23.7 | Date Harvested: 11/01/05 | Date Bottled: 09/10/08 | Cases Produced: 1481
Fermentation/Barrel Regime: 15% NFO, 85% Neutral.



WHITE CLUB

2008 tangent Grenache Blanc – *New Varietal!*

This is our first vintage of Grenache Blanc, as our three-year-old vines produced enough for us to harvest. The clusters were cold-soaked for two hours to extract the melon characteristics that are intrinsic to this varietal. Surprisingly rich, viscous, and full-bodied, especially for a white wine! It has nice minerality, and is chalky and crisp. Cantaloupe and honeydew are the predominant flavors, and it shows off a hint of caramel that is balanced by high acidity. Great with spicy Thai food.

Retail:\$20/Club:\$16

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Grenache Blanc | Vineyard Source: 85% Paragon Vineyard and 15% Sweet Water | ML: 0%
Alcohol: 13.60% | Acidity: 6.85 gms/l | pH: 3.19 | Residual Sugar: 0.50 gms/l | Brix at Harvest: 25.4
Date Harvested: 10/15/08 | Date Bottled: 4/21/09 | Cases Produced: 168 | Fermentation/Barrel Regime: Cold Tank fermented for 45 days at 56 F. Barrel Regime: stainless steel

2008 Baileyana La Pristina Chardonnay – *New Chardonnay!*

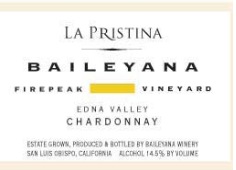
When the Chardonnay was picked in 2008, winemaker Christian Roguenant was taken by its likeness to the Burgundian Chardonnays of his youth. The well-drained sandy soils contributed to the lean, French style of the fruit, and eventually the finished wine. Christian calls it “La Pristina” because the fruit is shown off it is in its pristine state; there is no oak influence on this wine. It is fresh and crisp with flavors of apple, pear and pineapple. This wine has great aging potential; up to five years, maybe a few more.

Retail:\$30/Club:\$24

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Jack Ranch | ML: 0% | Alcohol: 14.5% | Acidity: 6.73 gms/l | pH: 3.13
Residual Sugar: 0.05gms/l | Brix at Harvest: 22.3 | Date Harvested: 9/11/08 | Date Bottled: 6/30/09 | Cases Produced: 237
Fermentation/Barrel Regime: Cold Tank fermented at 56F. Barrel Regime: Stainless Steel



RED CLUB

2007 Baileyana Grand Firepeak Cuvée Pinot Noir – *New Vintage!*

The 2007 growing season was long, with a dry spring. The summer was moderate, yields were low, the clusters were tiny, and the berries unusually small. All in all, a dream vintage. “I have been making Pinot Noir on the Central Coast for almost 25 years and the 2007 is one of the best Pinot Noirs I have ever made. It has very good color and acidity, and shows extraordinary concentration. The finished wine is well-structured, and tastes of rich red and black fruits. This vintage could be aged for five to ten years at least.”

- *Christian Roguenant*

Retail:\$33/Club:\$26.40

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 13.5% | Acidity: 5.89 gms/l
pH: 3.58 | Residual Sugar: 0.125gms/l | Brix at Harvest: 25.3 | Date Harvested: 9/10/07 - 10/05/07 | Date Bottled: 7/13/08
Cases Produced: 6334 | Fermentation/Barrel Regime: 14–22 days in open top fermentors, 82 degrees. Barrel Regime: 35% new, 65% one year and older French oak or nine months.

2005 Baileyana Curtain Call Cabernet Sauvignon

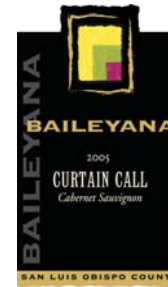
A Curtain Call occurs at the end of a show when individuals return to the stage to be recognized for their performance, and this wine is no exception. This is the last vintage of 32 year old Cabernet Sauvignon vines from Paragon Vineyard. A classic medium-bodied cool climate Cabernet with smoke and leather aromas that lead to dark berry, fig and anise on the palate. Curtain Call pairs well with grilled vegetables and steak. *Limited quantities available.*

Retail:\$28/Club:\$22.40

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Cabernet Sauvignon | Vineyard Source: 100% San Luis Obispo County
ML: 100% | Alcohol: 13.5% | Acidity: 5.64 gms/l | pH: 3.62 | Residual Sugar: 0.05 gms/l
Brix at Harvest: 23.7 | Date Harvested: 11/01/05 | Date Bottled: 09/10/08 | Cases Produced: 1481
Fermentation/Barrel Regime: 15% NFO, 85% Neutral.



RESERVE CLUB

2007 Trenza Tinto – *New Brand!*

The Tinto a stellar red blend that embodies the greatness of SLO County. This is a big, bold wine with ripe, stunning flavors backed by racy acidity. The Syrah and Tempranillo were picked ripe to show off their dark color and tannin structure. The Grenache is all about sweet floral notes of rose petals and cherries and the Mourvèdre adds small amounts of spice, pepper and earthiness. The color of the Tinto is deep and concentrated, as are the flavors. It has aromas of cedar, vanilla, cinnamon, smoky teriyaki, bacon and dry fig. The taste is gamy, rich and earthy with dark berry fruit and a solid tannin structure. *Limited quantities available*

Retail:\$30/Club:\$24

TECHNICAL NOTES

Variety: 42% Tempranillo, Arroyo Grande Valley. 40% Syrah, Edna Valley. 13% Mourvèdre, Paso Robles. 5% Grenache, Paso Robles | ML: 100% | Alcohol: 14.8% | Acidity: 5.29gms/l | pH: 3.81 | Residual Sugar: 0.125gms/l
Brix at Harvest: 25.9 to 29.10 | Date Harvested: 09/11/07 to 10/31/07 | Date Bottled: 09/15/08 | Cases Produced: 808
Fermentation/Barrel Regime: Fermentation: 100% open-top fermenters; 40% new French oak and 20% new American oak – remaining wine was aged in 2 year old French oak.

2008 Baileyana La Pristina Chardonnay – *New Chardonnay!*

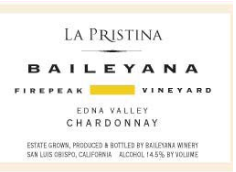
When the Chardonnay was picked in 2008, winemaker Christian Roguenant was taken by its likeness to the Burgundian Chardonnays of his youth. The well-drained sandy soils contributed to the lean, French style of the fruit, and eventually the finished wine. Christian calls it “La Pristina” because the fruit is shown off it is in its pristine state; there is no oak influence on this wine. It is fresh and crisp with flavors of apple, pear and pineapple. This wine has great aging potential; up to five years, maybe a few more.

Retail:\$30/Club:\$24

(Available only through the tasting room or online at www.baileyana-tangent.com)

TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Jack Ranch | ML: 0% | Alcohol: 14.5% | Acidity: 6.73 gms/l | pH: 3.13
Residual Sugar: 0.05gms/l | Brix at Harvest: 22.3 | Date Harvested: 9/11/08 | Date Bottled: 6/30/09 | Cases Produced: 237
Fermentation/Barrel Regime: Cold Tank fermented at 56F. Barrel Regime: Stainless Steel



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

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