

# club 1909 MEMBER PROFILE



*Ed and Cindy*

**We Are:** *Cindy McFarland and Ed Longstreth.*

*Soon to be Mr. and Mrs. Ed Longstreth next May 20-1-1.*

**We work:** *Together at the Cindy McFarland Agency, Allstate Insurance in Santa Maria, C.A. We are a full service agency and offer auto, home, life and health insurance services through Anthem Blue cross.*

**We joined:** *In 2006.*

**We recommend:** *Baileyana because of the whole package they have to offer. They have great tasting wines at reasonable prices and their staff is friendly and courteous. They have fun pick up parties every other month with food sampling to go with the tastings. They are creative and offer other wine events throughout the year for the members to enjoy. We recommend Baileyana to anyone.*

**We remember:** *Well, maybe I remember....(this was before I met Ed), The wine event that was held on the boat in the Morro Bay harbor. I will say it was quite the event...*

**We drink:** *Mostly chardonnays and reds including Merlots and Pinots and blends.*

## FEATURED RECIPE MADAGASCAR CITRUS BROILED SHRIMP

*This recipe is courtesy of Leonard & Midge Gentieu, owners of the Papagallo II yacht, and Madagascar Spice Company. Leonard & Midge will be on board with us this September 4th for the 5th Annual Yacht Cruise in Morro Bay.*

### INGREDIENTS

16 oz. water • 6 oz. pineapple juice • Juice from 2 medium lemons or limes • 3 oz. of Madagascar Pork & Poultry Marinade Spice • 5 lbs. shrimp

### COOKING PROCESS

Combine all liquid ingredients, then add Madagascar dry spice. Stir vigorously for 1-2 minutes. Completely submerge raw, peeled & deveined shrimp into marinade solution, agitate to coat evenly. After 10 minutes (no longer), remove shrimp from marinade and either cook or refrigerate out of the marinade. This marinade mixture can be used for 2 batches, after second batch, discard marinade. Broil on barbeque or pan fry until done (approximately 4-5 minutes)

Serve on skewers

## UPCOMING EVENTS

### July 8 – 11: Central Coast Wine Classic

Central Coast CA. [www.centralcoastwineclassic.org](http://www.centralcoastwineclassic.org)  
For more information contact Archie McLaren at (805) 544-1285 or [archie@slonet.org](mailto:archie@slonet.org)

### September 4: 5th Annual Wine Club Yacht Cruise, 4-7pm

Cruise the Morro Bay Harbor aboard the 72' luxury yacht; Papagallo II. Meet Winemaker Christian Roguenant and enjoy Baileyana & tangent wines paired with hors d'oeuvres prepared by Chef Leonard Gentieu. Call Lori at (805)269-8206 or [Wineclub@Baileyana.com](mailto:Wineclub@Baileyana.com) for more info.

### September 30 – Oct 3: Sunset Magazine Savor the Central Coast

Sunset's editors, as well as celebrity chefs will guide attendees through unique culinary tours, winemaker dinners, historic excursions, and amazing culinary showcases. [www.savorcentralcoast.com](http://www.savorcentralcoast.com)

## RECENT HONORS & AWARDS

### 2007 Cadre Pinot Noir – 93 Points Wine Enthusiast

"The "architects" name refers to the four vineyards that constitute the blend: Laetitia, La Encantada, Firepeak and Bien Nacido. The wine's purity is proof that a great Pinot does not have to come from a single vineyard. It's bone dry and full-bodied in tannins, with complex flavors of black cherries, red currants, Dr. Pepper cola and exotic Asian spices. It was raised in one-year old oak, which gives smoky vanilla and caramel notes, in just the right proportion, to the fruit." - Wine Enthusiast, April 2010

## UPDATE FROM THE WINE CLUB

Our 5th Annual Morro Bay Yacht Cruise is set for Saturday, September 4th. This popular event sells out early every year. If you haven't joined us before, this is a great time to meet our winemaker Christian Roguenant, and cruise the beautiful Morro Bay Harbor.

We hope to see many of our wine club members visit the schoolhouse this summer. The weather is great, the wine is flowing and we love to see our guests enjoying the bocce courts and the views from the patio!

Lori - Wine Club Coordinator (805)269-8206 [wineclub@baileyana-tangent.com](mailto:wineclub@baileyana-tangent.com)

## CURRENT RELEASES

(order on-line or at our tasting room)

	RETAIL	CLUB
2003 Baileyana Port	\$24.00	\$19.20
2005 Baileyana Cuvée 1909 Brut Rosé Sparkling	\$32.00	\$25.60
2005 Baileyana Blanc de Blanc Sparkling	\$40.00	\$32.00
2006 Baileyana Mosaico 48% Cabernet Franc, 38% Syrah, 14% Cabernet Sauvignon	\$28.00	\$22.40
2006 Baileyana Pinot Noir	\$23.00	\$18.40
2006 Baileyana Grand Firepeak Cuvée Syrah	\$28.00	\$22.40
2007 Baileyana Grand Firepeak Cuvée Chardonnay	\$28.00	\$22.40
2007 Baileyana Chardonnay	\$18.00	\$14.40
2007 Baileyana Grand Firepeak Cuvée Pinot Noir	\$33.00	\$26.40
2007 Baileyana La Entrada Pinot Noir- Clone 777	\$33.00	\$26.40
2007 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 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2008 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2007 tangent Ecclestone	\$17.00	\$13.60
2007 tangent Pinot Gris	\$17.00	\$13.60
2007 tangent Pinot Blanc	\$17.00	\$13.60
2008 tangent Sauvignon Blanc	\$13.00	\$10.40
2008 tangent Viognier	\$17.00	\$13.60
2008 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2008 Trenza Rosado	\$17.00	\$13.60
2009 Trenza Blanco	\$20.00	\$16.00

TASTING ROOM • 5828 ORCUTT ROAD • SAN LUIS OBISPO • CA 93401  
805 269 8200 • [WWW.BAILEYANA-TANGENT.COM](http://WWW.BAILEYANA-TANGENT.COM) • [WINECLUB@BAILEYANA.COM](mailto:WINECLUB@BAILEYANA.COM)

NEWSLETTER

# club 1909



JUNE 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

## CLONES

Albariño, Sauvignon Blanc, Chardonnay, Pinot Noir, Syrah, just to name a few, are all wine varietals. They offer a wide range of flavor profiles and characteristics, making the wine-drinker’s job of choosing which to enjoy at any given time a pleasing one no doubt. But what many don’t know is that within each varietal there are different subtypes, called clones.

Clones are natural genetic mutations that occur over long periods of time; not something managed in a laboratory by a scientist in a white coat! Each clone within a variety has similar characteristics, but with subtle differences. They vary by way of length of growing cycle, berry size, color intensity, and even flavor.

A good example is Pinot Noir. This red varietal is generally known for its lighter body and elegant, often silky texture. Terms used to describe its taste and aroma are usually bright red fruits such as cherries and raspberries, earthiness, and cedar. The most prominent Pinot Noir clones in California are very distinctive; 667 brings good structure and lively bouquet, 777 is rich and more tannic than others, and 115 has a deep purplish hue and bright berry flavors; each brings different elements to the blending table. The Baileyana El Pico is clone 115, and the La Entrada is clone 777. Both of these Pinot Noirs are in the Red club this month.

Vines are propagated by cuttings rather than by seed. Each vine is a genetic match to the one it was cut from, which is affectionately referred to as the Mother vine. This makes it possible for nurseries to cultivate specific clones to make available for vineyard owners. Our estate Paragon and Firepeak Vineyards are planted to 12 different varietals, and more than 20 carefully selected clones. One would think that makes my winemaking job more difficult, but it’s actually quite the opposite. It affords me a huge assortment of ingredients to make the ultimate wine of each varietal every vintage!

A Votre Santé,  
Christian Roguenant

## COMBO CLUB

### 2007 Baileyana La Entrada Pinot Noir

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**

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

#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 15.6%  
Acidity: 5.70 gms/l | pH: 3.71 | Residual Sugar: .0125 gms/l | Brix at Harvest: 25.95 | Date Harvested: 9/19/07-10/3/07  
Date Bottled: 7/17/08 | Cases Produced: 233 | Fermentation/Barrel Regime: Two different lots fermented separately in open top fermentor for 14-21 days. | Aged in 30 % New French Oak for 9 months.



### 2007 tangent Ecclestone

Blending is every winemaker’s chance to experiment, and this wine is no exception to that rule. Ecclestone represents a careful mix of most of the tangent varietals (Pinot Gris, Pinot Blanc, Albariño, Viognier, and Riesling). Each is chosen its individual characteristics, and for how it melded with the others as we built the final blend. Try it with spicy Thai and Mexican foods.

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



#### TECHNICAL NOTES

Variety: 37% Pinot Gris, 35% Viognier, 12% Riesling, 8% Pinot Blanc, 4% Muscat Canelli, 3% Albariño, 1% Orange Muscat  
Vineyard Source: 100% Central Coast | ML: 0% | Alcohol: 13.62% | Acidity: 6.60 gms/l | pH: 3.5 | Residual Sugar: 5.65 gms/l  
Brix at Harvest: 25.8 | Date Harvested: 9/1/07 - 10/31/07 | Date Bottled: 4/2/08 | Cases Produced: 5152  
Fermentation/Barrel Regime: 100% Stainless Steel ferment at 55F for 62 days

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

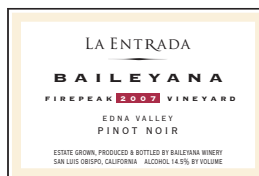
## RED CLUB - featuring two different Pinot Noirs clones.

### 2007 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**

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



#### TECHNICAL NOTES

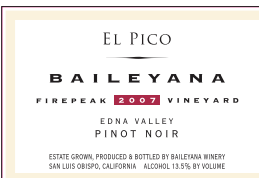
Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 15.6%  
Acidity: 5.70 gms/l | pH: 3.71 | Residual Sugar: .0125 gms/l | Brix at Harvest: 25.95 | Date Harvested: 9/19/07-10/3/07  
Date Bottled: 7/17/08 | Cases Produced: 233 | Fermentation/Barrel Regime: Two different lots fermented separately in open top fermentor for 14-21 days. | Aged in 30 % New French Oak for 9 months.

### 2007 Baileyana El Pico Pinot Noir - Clone 115

Named after a small volcanic plug in a Pinot Noir block on our estate Firepeak Vineyard, the El Pico benefits from the “dirt of the devil” soils found here. This wine showcases the distinct characteristics of Clone 115, with forward black fruit flavors and notes of spice. Pinot Noir pairs well with many foods, and will stand up to a number of cheese styles: aged and fresh, hard and creamy.

**Retail:\$33/Club:\$26.40**

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



#### TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak West Clone 115 | ML: 100 % | Alcohol: 13.30 % | Acidity: 6.04 gms/l  
pH: 3.49 | Residual Sugar: 0.02 gms/l | Brix at Harvest: 23.90 | Date Harvested: 9/10/07 | Date Bottled: 7/16/08  
Cases Produced: 240 | Fermentation/Barrel Regime: Cold soak at 55F for 3 days, 10 day ferment at 82F, 5 day extended maceration until cap submerged, 39% NFO for 9 months

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

## WHITE CLUB

### 2007 tangent Ecclestone

Blending is every winemaker’s chance to experiment, and this wine is no exception to that rule. Ecclestone represents a careful mix of most of the tangent varietals (Pinot Gris, Pinot Blanc, Albariño, Viognier, and Riesling). Each is chosen its individual characteristics, and for how it melded with the others as we built the final blend. Try it with spicy Thai and Mexican foods.

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

#### TECHNICAL NOTES

Variety: 37% Pinot Gris, 35% Viognier, 12% Riesling, 8% Pinot Blanc, 4% Muscat Canelli, 3% Albariño, 1% Orange Muscat  
Vineyard Source: 100% Central Coast | ML: 0% | Alcohol: 13.62% | Acidity: 6.60 gms/l | pH: 3.5 | Residual Sugar: 5.65 gms/l  
Brix at Harvest: 25.8 | Date Harvested: 9/1/07 - 10/31/07 | Date Bottled: 4/2/08 | Cases Produced: 5152  
Fermentation/Barrel Regime: 100% Stainless Steel ferment at 55F for 62 days

### 2009 Trenza Blanco - New Wine!

Our second Trenza release to club members; 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 creamy sweet oak in the background.

**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 - New Project!

Members of the Reserve Club are the first to get a sneak peek of Cadre, our newest project! 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/Club:\$40**

#### 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 - New Wine!

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)

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