

club 1909 MEMBER PROFILE



We Are: *Chris & Erin Mazzei. Chris grew up just off Righetti Road by Baileyana, and Erin moved to SLO in '99 to attend Cal Poly (and never left!) We now live in Avila Beach.*

We Work: *together and own our own business with two retail clothing store locations, one in Pismo Beach and the other in Santa Maria (formerly in Downtown SLO). We have the only two independently owned No Fear stores in CA.*

We Joined: *shortly after we were married in 2008 because of the great wines, friendly, accommodating staff and the bocce ball courts!*

We recommend: *bringing family, friends and out of town guests to Baileyana to experience truly what the Edna Valley appellation is all about, good people, great wines, and amazing views!*

We Remember: *-when there were only a hand full of tasting rooms in the Edna Valley.*

We Drink: *a lot of red wine! We particularly enjoy the GFC Syrah and the newly released Trenzta Tinto.*

FEATURED RECIPE

TOMATO AND ROASTED RED PEPPER WITH SMOKED GOUDA BISQUE

Recipe courtesy of
Vivant Fine Cheese, Paso Robles, CA

INGREDIENTS

- 1 lg Sweet Onion - Diced
- 1 stick Butter
- 2 Cans Diced Tomatoes
- 2 Cans Tomato Sauce
- 15 oz Roasted Red Peppers
- 2 Cans Chicken Broth
- 1 Tbsp Basil Dried or Fresh
- 8oz Smoked Gouda Grated

Saute onion in butter until translucent. Add diced tomatoes, tomato sauce, roasted red peppers and chicken broth and basil. Bring to a boil and simmer 20 minutes. Using a hand blender stick or food processor puree soup until almost no chunks remain. Add cheese and stir until incorporated. Garnish with crostini.



UPCOMING EVENTS

March 4-6: World of Pinot Noir
Shell Beach, CA. (805)489-1758 or www.worldofpinotnoir.com

March 11, 5-7pm: Winery Facility Tour & Reception
Join Winemaker Christian Roguenant for a winery tour, barrel samples and cheese reception. \$20 per person, Club 1909 members only. Call Lori at (805)269-8206 to purchase tickets.

March 9-14: San Luis Obispo International Film Festival - www.slofilmfest.org

April 7 - 9: Taste of Vail - Vail, CO. www.tasteofvail.com

April 15 - 17: Earth Day Food & Wine Festival - Templeton, CA. www.earthdayfoodandwine.com

June 23-26: San Luis Obispo Vintners Annual Roll Out the Barrels Weekend
This event has been changed from May to June, mark your calendars! www.slowine.com

RECENT HONORS & AWARDS

2009 Zocker Grüner Veltliner: GOLD – San Francisco Chronicle Wine Competition

2009 Tangent Sauvignon Blanc: SILVER – San Francisco Chronicle Wine Competition

2009 Tangent Sauvignon Blanc: 91 Points & Best Buy – Wine Enthusiast

2007 Cadre Pinot Noir: 93 points – Wine Enthusiast

2007 Cadre Pinot Noir: SILVER – San Francisco Chronicle Wine Competition

2009 Tangent Grenache Blanc: 91 points & Editors Choice - Wine Enthusiast

UPDATE FROM THE WINE CLUB

This month's newsletter cover photo, taken in the spring of 2011, is courtesy of Club 1909 members; Brent & Cathy Hallock. Thank you for the great photo!

If you have a photograph of the Independence Schoolhouse tasting room that you would like to share, send it to wineclub@baileyana.com and we may put it on a future newsletter cover.

Lori - Wine Club Coordinator (805)269-8206 • Lauren - Wine Club Assistant (805)269-8207

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
2006 Baileyana Pinot Noir	\$23.00	\$18.40
2007 Baileyana Grand Firepeak Cuvée Syrah	\$28.00	\$22.40
2007 Baileyana Grand Firepeak Cuvée Chardonnay	\$28.00	\$22.40
2008 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- Special February Wine Club Price	\$50.00	\$37.50
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
2008 tangent Pinot Gris	\$17.00	\$13.60
2007 tangent Pinot Blanc	\$17.00	\$13.60
2009 tangent Sauvignon Blanc	\$13.00	\$10.40
2009 tangent Viognier	\$17.00	\$13.60
2008/ 2009 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2009 Trenzta Rosado	\$17.00	\$13.60
2009 Trenzta Blanco	\$20.00	\$16.00
2009 Zocker Grüner Veltliner	\$20.00	\$16.00
2008 Trenzta Tinto	\$30.00	\$24.00

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club 1909

FEBRUARY 2011 NEWSLETTER

INDEPENDENCE SCHOOLHOUSE



*Photo courtesy of Club 1909 members
Brent & Cathy Hallock*

BAILEYANA
W I N E R Y
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



UPDATE FROM WINEMAKER CHRISTIAN ROGUENANT

CADRE

In talking with the Niven family a while back about how far South Central Coast Pinot Noir has come over the years, the idea to put together a project that would honor its “Architects” came up. It would involve blending fruit from different American Viticultural Areas (AVAs) and making one wine that would bring attention to the past and future of South Central Coast Pinot Noir. It sounded like a fun challenge to me, so we finished writing the plan and began making phone calls to the families of the legendary Pinot Noir vineyards in the area. We decided to call the project Cadre, as it means “a small group that has banded together, serving as the nucleus of a larger movement.”

The inaugural release of 2007 Cadre Vineyards Pinot Noir represents a union of four benchmark vineyards located in both San Luis Obispo and Santa Barbara Counties. This area encompasses the appellations of the Edna Valley, Arroyo Grande Valley, Santa Maria Valley, and Santa Rita Hills. Each have brought international acclaim to the greater region, helping it rise to the top as one of the premier New World Pinot Noir producing areas. Within each of these AVAs are four vineyards that have proven to be incredible sites for producing top-quality Pinot Noir: Firepeak, La Encantada, Bien Nacido, and Laetitia. We call them the “Architects” as this cadre of vineyards helped build the framework of the early Pinot Noir movement on the cool southern coastline of California.

Cadre embodies the pioneering spirit of the visionaries who planted these four classic vineyards, as well as the families who currently own them and are committed to fostering the same quality fruit in future vintages.

COMBO CLUB

2007 Cadre Pinot Noir

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 February 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 tangent Sauvignon Blanc - New Vintage!

“I have always called this my ‘oyster wine’ and the 2009 is no exception. This wine has tropical flavors of guava, passion fruit, ripe pineapple, and a hint of fig. It is a little richer than the last vintage, but still offers our signature minerality and vibrant acidity. It finishes with a nice touch of zesty lime.” - Winemaker Christian Roguenant

Retail:\$13/Club:\$10.40

TECHNICAL NOTES

Variety: 100% Sauvignon Blanc | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5% | Acidity: 7.15 gms/l pH: 3.1 | Residual Sugar: 0.0 gms/l | Brix at Harvest: 25.59 | Date Harvested: 9/10/09 - 10/12/09 | Date Bottled: 3/19/10 Cases Produced: 7288 | Fermentation/Barrel Regime: 100% Stainless Steel at 56 degrees for 45-58 days. Zero Barrel Contact.



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

RED CLUB

2007 Baileyana Mosaico - New Vintage!

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

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 Cadre Pinot Noir

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Retail:\$50/Special February 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



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

WHITE CLUB

2009 tangent Grenache Blanc- New Vintage!

“This Grenache Blanc is 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. This wine is great with spicy Thai food.” Winemaker Christian Roguenant

Retail: \$17/Club: \$13.60

TECHNICAL NOTES

Variety: 100% Grenache Blanc | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 14.1% | Acidity:6.23gms/l | pH: 3.151 | Residual Sugar: 0 gms/l | Brix at Harvest: 24.6 | Date Harvested: 10/20/09 | Date Bottled: 3/25/10 Cases Produced: 559 | Fermentation/Barrel Regime: In stainless steel at 55 degrees for 55 days. Zero barrel contact.



2008 Baileyana El Gordo Chardonnay

Our 2008 El Gordo Chardonnay smells of sweet, well-seasoned oak, cardamom, vanilla, and concentrated pineapple. This is a weighty wine in the mouth, with flavors of fruit cocktail, sweet oak, pear and a hint of citrus. It finishes nice and long with a buttery texture.

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%Firepeak Vineyard | ML: 100% | Alcohol: 13.83% | Acidity: 5.93 gms/l pH: 3.62 | Residual Sugar: 0.0125 gms/l | Brix at Harvest: 22.8 - 24.8 | Date Harvested: 9/08/08 – 10/11/08 | Date Bottled: 6/30/09 Cases Produced: 372 | Fermentation/Barrel Regime: Fermentation: 100% Barrel fermented in 30% new French oak and 20% 1 year old oak

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

RESERVE CLUB

2007 Cadre Pinot Noir

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Retail:\$50/Special February 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 tangent Albariño- New Vintage!

This vintage of Albariño is again much like one from its homeland of Spain; it has a briny, somewhat salty character. It is a bit floral, and has a mineral, wet stone nose. It tastes fresh and crisp, of tangerine zest and mandarin oranges, and has a honeyed richness along with nice acid balance. It is full-bodied, but with a soft mouthfeel, and finishes with the flavor of grapefruit. This wine is definitely the most versatile wine in the world with any kind of fish. I especially like it with sautéed scallops.

Retail:\$17/Club:\$13.60

TECHNICAL NOTES

Variety: 100% Albariño | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5% | Acidity: 6.76gms/l pH: 3.24 | Residual Sugar: 0 gms/l | Brix at Harvest: 25.24 | Date Harvested: 09/11/09-09/30/09 | Date Bottled: 3/18/10 Cases Produced: 2555 | Fermentation/Barrel Regime: In stainless steel at 56 degrees for 38-54 days. Zero barrel contact.



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