

club 1909

FEATURED RESTAURANT

Buona Tavola



Buona Tavola

Their story: *Opened in 1992, Buona Tavola (meaning "good table") is the realization of a dream. Working as an apprentice in the restaurants of his native Northern Italy; owner Antonio Varia continued his training in Europe's finest hotels. He honed his skills on the Princess Cruise lines, and as executive chef in several award-winning Los Angeles eateries.*

Secret of their success: *They cook with love!*

Head Chef: *Antonio Varia*

What they love most about what they do: *Surrounding themselves with good people.*

Favorite Baileyana wine: *"The Chardonnay...duh!"*

If they had to eat only one meal, it would be: *Risotto.*

Favorite Comfort Food: *Gnocchi*

Favorite celebrity chef: *Michel Richards from Citrus in Los Angeles.*

The one ingredient they can't live without: *Garlic*

Their regulars love: *Pasta*

Favorite Dessert: *Tiramisu and Crema di Vaniglia*

Coffee?: *Black and strong!*

FEATURED RECIPE

RISOTTO AL RADICCHIO

Recipe courtesy of Buona Tavola Restaurant in San Luis Obispo.

INGREDIENTS

2 tablespoons olive oil • 1/2 Spanish onion • 15 oz. uncooked Arborio rice • 12 oz. dry white wine
3 oz. sweet butter • 5 cups chicken broth • 4 oz. Parmesan cheese • 2 small heads radicchio

COOKING PROCESS

Chop onion, sauté in pan with olive oil until golden. Add uncooked rice and mix with onion, then add wine. Let wine evaporate then add broth one cup at a time, stirring occasionally. Add butter, Parmesan cheese, and finely chopped radicchio. Mix well with love. Let sit for 5 min. Serves about 6 as a side dish.

To use as an appetizer, let the risotto cool, add one egg and a handful of Parmesan, mix well and spread evenly onto a cookie sheet. Refrigerate overnight. Using a one inch cookie cutter, cut out dumplings and roll them in white bread crumbs. Pan sear the dumplings in extra virgin olive oil, butter, and fresh sage, then serve warm, not hot. And now you have *Polpettine di Riso!*

Buon Appetito!

UPCOMING EVENTS

October 21 – 24: Avila Beach Concours d'Elegance

Fine European Automobiles and pre 1950 Classics. Various wine and food events throughout the weekend.

October 30: Cal Poly Alumni Association Wine Tasting

Wine Tasting features local wines as well as Cal Poly specialties.
www.homecoming.calpoly.edu/winetasting.html

November 5 – 7: SLO Vintners Association 20th Annual Harvest Celebration

Save the date for this annual Harvest Celebration Weekend held in beautiful Avila Beach. www.slowine.com

Friday, November 5: Baileyana & tangent Winemaker Dinner

Buona Tavola Restaurant, San Luis Obispo. \$85/\$65 for Club 1909 Members.
Call Jessica at (805)269-8209 for more information on the dinner. Space is limited.

Saturday, November 6: Grand Tasting & Auction

Avila Beach Golf Resort from 12–3 pm.

Sunday, November 7: Tasting room open house

RECENT HONORS & AWARDS

2007 Baileyana Grand Firepeak Cuvée (GFC) Syrah

"...provides a rush of cherry and strawberry fruit flavors, with a flourish of spice towards the finish, but with age it has acquired greater depth and complexity. I was impressed enough by it at the Critics Challenge this year to give it a Platinum award." **92 points.**

— Marguerite Thomas, *Winereviewonline.com*, July 6, 2010.



UPDATE FROM THE WINE CLUB

We had a wonderful time on the 5th Annual Yacht Cruise in September! Winemaker Christian Roguenant always loves to share his extraordinary wines, one of which is the Zocker Gruner Veltliner, our newest project. 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 2011, as we sold out this year and had people 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
2006 Baileyana Mosaico 48% Cabernet Franc, 38% Syrah, 14% Cabernet Sauvignon	\$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
2007/2008 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
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 tangent Albariño	\$17.00	\$13.60
2008 tangent Riesling	\$17.00	\$13.60
2009 tangent Grenache Blanc	\$17.00	\$13.60
2009 Trensa Rosado	\$17.00	\$13.60
2009 Trensa Blanco	\$20.00	\$16.00
2009 Zocker Grüner Veltliner	\$20.00	\$16.00

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NEWSLETTER

club 1909



INDEPENDENCE SCHOOLHOUSE
TASTING ROOM

OCTOBER 2010

BAILEYANA
W I N E R Y
tangent CADRE trenza ZOCKER

LOCATED IN THE HISTORIC INDEPENDENCE SCHOOLHOUSE ESTABLISHED IN 1909



COMBO CLUB

2007 *tangent* Pinot Blanc

Full of rich flavors of ripe pears and apples, this Pinot Blanc has a light, somewhat creamy texture. It is citrusy, round, and fullbodied, with a good structure of acid. This would pair nicely with crab cakes served with a somewhat spicy vegetable coulis.

Retail:\$17/Club:\$13.60

TECHNICAL NOTES

Variety: 100%Pinot Blanc | Vineyard Source: 100% Arroyo Grande Valley | ML: 0% | Alcohol: 13.57% | Acidity: 6.30 gms/l
pH: 3.46 | Residual Sugar: 0.068 grms/l | Brix at Harvest: 22.50 | Date Harvested: 10/29/07 | Date Bottled: 4/01/08
Cases Produced: 1326 | Fermentation/Barrel Regime: 100% Stainless Steel ferment at 55 degrees for 28 days. Zero barrel contact.



2006 Baileyana Mosaico

Aromas of cedar, tobacco and cigar box are very apparent in this wine. The Syrah lends flavors of blueberry and a white pepper component, while the Cabernet Sauvignon brings cassis and mocha. It is full-bodied and has good tannin structure, provided mostly by the Cabernet Franc. We used 30% new barrels to age this wine, which is evident in the sweet and toasty oak characteristics in the glass. You can expect this wine to age well for at least ten years. **Limited quantities available.**

Retail:\$28/Club:\$22.40

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

TECHNICAL NOTES

Variety: 48% Cabernet Franc, 38% Syrah and 14% Cabernet Sauvignon | Vineyard Source: Cabernet Franc & Cabernet Sauvignon from La Ranchita Canyon in Paso Robles & Syrah from Edna Valley
ML: 100% | Alcohol: 13.96% | Acidity: 5.73 gms/l | pH: 3.49 | Residual Sugar: 0.125 gms/l
Brix at Harvest: 26.8 | Date Harvested: 10/11/06 - 11/07/06 | Date Bottled: 08/31/2008
Cases Produced: 378 | Fermentation/Barrel Regime: Three different lots fermented separately in open top fermentors for 14-21 days. Aged in 30% New French Oak for 18 months.



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

RED CLUB

2007 Baileyana Grand Firepeak Cuvée (GFC) Pinot Noir

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

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: 0.125 gms/l | Brix at Harvest: 25.3 | Date Harvested: 09/10/07 - 10/05/07 | Date Bottled: 07/13/2008 | Cases Produced: 6334 | Fermentation: 14–22 days in open top fermentors, 82 degrees. | Barrel Regime: 35% new, 65% one year and older French oak or nine months.



2007 Baileyana Grand Firepeak Cuvée (GFC) Syrah- *New Vintage!*

This vintage gave us exceptionally concentrated, beautiful fruit to work with. The finished wine is classic cool-climate Syrah. It is richly layered with ripe flavors of blackberry and blueberry, and shows off that signature note of white pepper. Spice and vanillin oak characteristics are framed nicely by concentrated but soft tannins.

Retail:\$28/Club:\$22.40

TECHNICAL NOTES

Variety: 100% Syrah | Vineyard Source: 100% Firepeak Vineyard | ML: 100% | Alcohol: 14.5% | Acidity: 6.07gms/l
pH: 3.65 | Residual Sugar: 0 gms/l | Brix at Harvest: 27.4 | Date Harvested: 10/24/07 - 11/08/07 | Date Bottled: 7/11/08
Cases Produced: 1107 | Fermentation/Barrel Regime: 100% Stainless Steel, Small Open-Top Fermentors, 22 days on the skins. 55% new, 45% neutral French oak barrels for nine months.



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

WHITE CLUB

2009 Zocker Grüner Veltliner– *New Project!*

Rich and round but with great acid structure, this wine is steely and has good minerality. It has a bit of an earthy characteristic, a note of white pepper, and flavors of ripe melon and fruit cocktail. Pairs well with seafood, especially meatier white fish like bass and cod, and all shellfish.

Retail: \$20/Club: \$16

TECHNICAL NOTES

Variety: 100% Grüner Veltliner | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.3%
Acidity: 7.43 gms/l | pH: 3.12 | Residual Sugar: 0.74 grms/l | Brix at Harvest: 23.1 | Date Harvested: 9/21/09
Date Bottled: 6/23/10 | Cases Produced: 926 | Fermentation/Barrel Regime: Stainless steel @ 58°F for 32 days



2007 *tangent* Pinot Blanc

Full of rich flavors of ripe pears and apples, this Pinot Blanc has a light, somewhat creamy texture. It is citrusy, round, and fullbodied, with a good structure of acid. This would pair nicely with crab cakes served with a somewhat spicy vegetable coulis.

Retail:\$17/Club:\$13.60

TECHNICAL NOTES

Variety: 100%Pinot Blanc | Vineyard Source: 100% Arroyo Grande Valley | ML: 0% | Alcohol: 13.57% | Acidity: 6.30 gms/l
pH: 3.46 | Residual Sugar: 0.068 grms/l | Brix at Harvest: 22.50 | Date Harvested: 10/29/07 | Date Bottled: 4/01/08
Cases Produced: 1326 | Fermentation/Barrel Regime: 100% Stainless Steel ferment at 55 degrees for 28 days. Zero barrel contact.



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

RESERVE CLUB

2009 Zocker Grüner Veltliner– *New Project!*

Rich and round but with great acid structure, this wine is steely and has good minerality. It has a bit of an earthy characteristic, a note of white pepper, and flavors of ripe melon and fruit cocktail. Pairs well with seafood, especially meatier white fish like bass and cod, and all shellfish.

Retail: \$20/Club: \$16

TECHNICAL NOTES

Variety: 100% Grüner Veltliner | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.3%
Acidity: 7.43 gms/l | pH: 3.12 | Residual Sugar: 0.74 grms/l | Brix at Harvest: 23.1 | Date Harvested: 9/21/09
Date Bottled: 6/23/10 | Cases Produced: 926 | Fermentation/Barrel Regime: Stainless steel @ 58°F for 32 days



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/Club:\$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: 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)

UPDATE FROM THE WINEMAKER CHRISTIAN ROGUENANT

I am happy to announce the release of our newest wine project, Zocker! Named for an Austrian word that translates as “Gambler,” Zocker is our first foray into making Grüner Veltliner, an Austrian white varietal rarely made in the U.S. This new project also includes a Riesling, and grapes for both wines are grown on our estate Paragon Vineyard.

The decision to plant, grow and make a domestic Grüner Veltliner was a bit unconventional I suppose, but very compelling for an out-of-the-box-thinking company like Niven Family Wine Estates. And being born and educated in Burgundy, I’m a big fan of minerality in my wines, which is a characteristic that comes straight from the soils of our Paragon Vineyard. I love exploring new and different white varietals. As it is for Albariño, Grenache Blanc, and a gambit of other whites that I make under our Tangent label, the terroir of our estate vineyard has proven to be right on for Grüner Veltliner.

2009 Zocker Grüner Veltliner is available for purchase now. Remarkably food-friendly, it is a rich and round white wine with great acid structure. It displays the typical steely characteristics of Austrian Grüner Veltliner combined with a bit of earth, white pepper and flavors of ripe melon and fruit cocktail.

2009 Zocker Riesling is scheduled to be released in early 2011 and is a refreshing, vibrant Riesling with juicy melon and peach flavors, a hint of citrus, and a minerality note throughout.

If you’re in our White or Reserve Club, you have a bottle of Zocker Grüner Veltliner included in this shipment. This wine is sure to sell out quickly, as we made only 926 cases. So if you are a member of one of our other Clubs, I encourage you to stop in the tasting room or order a bottle online soon. I hope you like it as much as I do!