

UPCOMING EVENTS

Go to www.visitslo.com and www.sanluisobispo.com for listings of additional local events

April 17-19: Earth Day Food & Wine Festival

Features over 100 booths, live music and silent auction. Santa Margartia, CA.
www.vineyardteam.org/events/earthday.php

April 1-30: Roll out the Barrels Month

For more information contact Britt Clyde, Tasting Room Manager-
805.269.8208 or brittney@baileyana.com

July 18: Swing & Wine

Join us for a pig roast among the vines. Reception begins at 5 pm.
For details and tickets contact Britt 805.269.8200

April 17-September 25: Wine Down Fridays

We are open every Friday until 7 pm for bottle and by-the-glass purchases. Enjoy live music and local food. Come by and enjoy the schoolhouse atmosphere.
Contact Britt or Crystal 805.269.8200 for more info

RECENT HONORS & AWARDS

SAN FRANCISCO CHRONICLE INTERNATIONAL WINE COMPETITION

2013 Zocker Grüner Veltliner- **Gold and Best of Class**
2013 Tangent Ecclestone - **Double Gold**
2011 Trenza Mosaico - **Gold and Best of Class**
2011 Trenza Tinto - **Gold**

SAN DIEGO INTERNATIONAL WINE COMPETITION

2013 True Myth Cabernet Sauvignon- **Gold, 90 points**
2013 Tangent Pinot Gris - **Gold, 92 points**
2013 Tangent Viognier - **Gold, 90 points**
2013 Zocker Grüner Veltliner - **Gold, 91 points**

wineclub@baileyana-tangent.com

Lauren - Wine Club Coordinator (805)269-8206

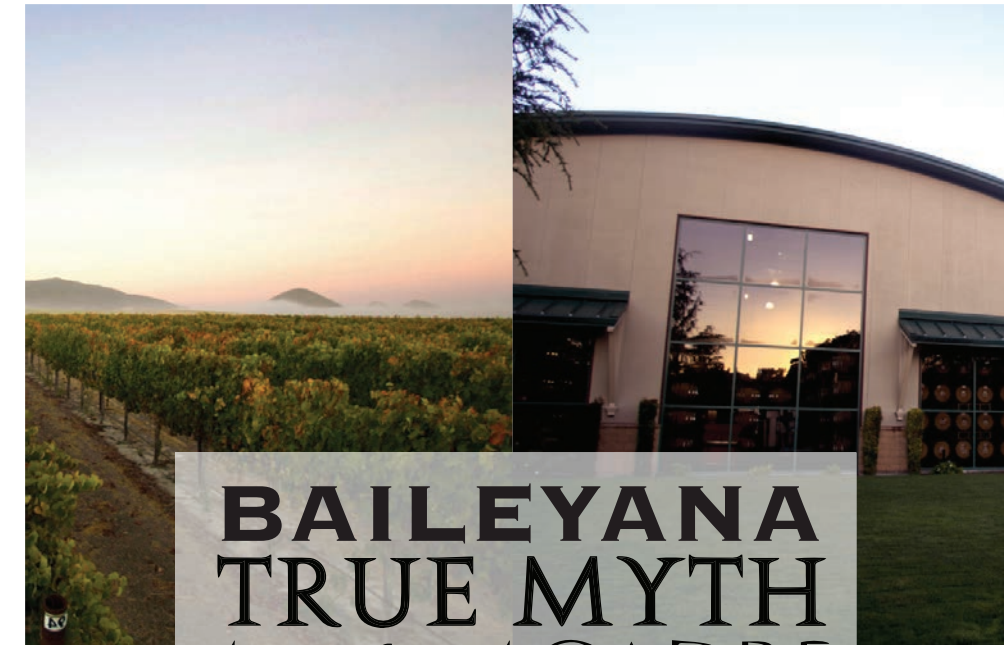
Shauna - Wine Club Assistant (805)269-8207



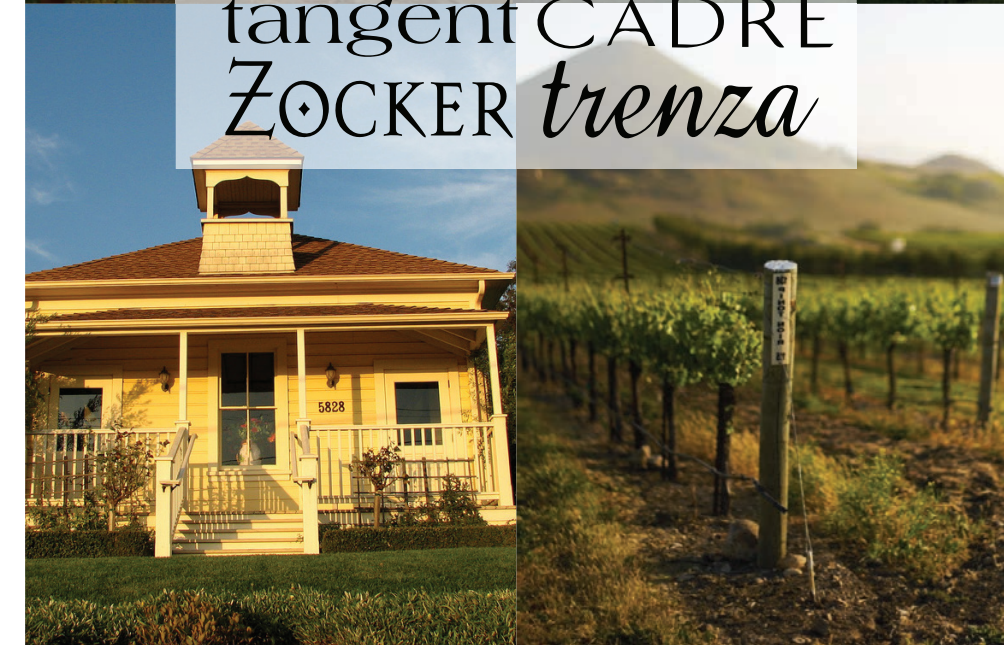
CURRENT RELEASES (order on-line or in our tasting room)

	Retail	Wine Club
2012 Cadre Chardonnay	\$40.00	\$32.00
2010 Baileyana Port	\$20.00	\$16.00
2011 Baileyana Firepeak Syrah	\$30.00	\$24.00
2012 Baileyana El Gordo Chardonnay	\$30.00	\$24.00
2013 Baileyana Chardonnay	\$18.00	\$14.40
2012 Baileyana Firepeak Chardonnay	\$28.00	\$22.40
2012 Baileyana SBAR Pinot Noir- Wine Club Only!	\$50.00	\$40.00
2013 Baileyana Firepeak Pinot Noir	\$30.00	\$24.00
2012 Baileyana El Pico Pinot Noir – Clone 115	\$33.00	\$26.40
2012 Baileyana La Entrada Pinot Noir – Clone 777	\$33.00	\$26.40
2012 Baileyana La Pristina Chardonnay	\$30.00	\$24.00
2012 Baileyana Halcon Rojo Pinot Noir	\$33.00	\$26.40
2012 True Myth Cabernet Sauvignon	\$24.00	\$19.20
2013 True Myth Chardonnay	\$18.00	\$14.40
2012 Zocker Riesling	\$20.00	\$16.00
2013 Zocker Grüner Veltliner	\$20.00	\$16.00
2012 Zocker Late Harvest Grüner Veltliner	\$20.00	\$16.00
2013 tangent Sauvignon Blanc	\$13.00	\$10.40
2013 tangent Albariño	\$17.00	\$13.60
2013 tangent Pinot Gris	\$17.00	\$13.60
2013 tangent Viognier	\$17.00	\$13.60
2012 tangent Grenache Blanc	\$17.00	\$13.60
2013 tangent Ecclestone	\$17.00	\$13.60
2011 TRENZA Tinto	\$30.00	\$24.00
2010 TRENZA Blanco - Sale!	\$20.00	\$10.00
2011 TRENZA Obispan	\$30.00	\$24.00
2011 TRENZA Mosaico	\$30.00	\$24.00
2012 TRENZA Mosaico	\$33.00	\$26.40

club 1909



BAILEYANA
TRUE MYTH
tangent **CADRE**
ZOCKER *trenza*



APRIL 2015

5828 ORCUTT ROAD • SAN LUIS OBISPO • CA 93401 • 805 269 8200

WWW.BAILEYANA.COM • WINECLUB@BAILEYANA.COM  

CLUB 1909 MEMBER PROFILE



WE ARE- Jenny Guelff and Jeff Stein

WE WORK- I'm the Sales Coordinator for Firestone Walker Brewery and Jeff is a scuba diving instructor

WE JOINED- A really long time ago! I think it's probably been about eight years

WE RECOMMEND- Guessing everything isn't an answer... The Albarino is my favorite and his is the Trenza

WE REMEMBER- Coming here for picnics in the summer with our family and friends... there really is no better way to spend an afternoon

WE DRINK- I'd say we drink the most of the Tangent whites... they're so easy drinking and refreshing after a day of work, particularly in the summer. We also love cooking with them; risotto primavera and marinara are two of our favorites!

WINE PAIRINGS

“...any kind of shellfish is a great paring with Albarino.”

- Ron Miller, maitre d'hotel, Solara (NYC)

“Various shellfish, such as, lobster, shrimp and scallops are an amazing partner for this style of Chardonnay (El Gordo). These foods are not overly bold or strong and the buttery nature of the Chardonnay enhances the subtle personalities of the shellfish allowing them to become vibrant and lush. If the shellfish is in a rich cream or butter sauce, the Chardonnay only drawing out the lively flavors even further.”

- Joel Baxter

“I love goat's milk cheeses with Pinot Noir. They are great companions... Anything with mushrooms, including mushroom pizza, works with Pinot Noir.”

- Brian Duncan, wine director, Bin 36 (Chicago)

COMBO CLUB

2013 Tangent Albariño

Made in the traditional style of Rias Baixas Albarino, this wine is pure and vibrant, with a slight salty characteristic. Mandarin orange and tangerine peel begin in the aromatics and run clear through the finish. The round mouthfeel is beautifully balanced by a somewhat crisp acid structure. The refreshing quality of this wine makes it an excellent aperitif, and it pairs well with most seafood. *Winemaker Christian Roguenant*
Retail: \$17 Club: \$13.60

TECHNICAL NOTES

Variety: 100% Albarino | Vineyard Source: 100% Paragon Vineyard | ML: 0% | Alcohol: 13.5%
Acidity: 6.76 gms/l | pH: 3.24 | Residual Sugar: 0 | Brix at Harvest: 24.7 | Date Harvested: 10/05/13-10/24/13 | Date Bottled: 03/31/14 | Cases Produced: 5, 400 | Fermentation/Barrel Regime: 100% stainless steel fermentation at 55 F for 6 weeks

2012 Trenza Mosaico- *New Vintage!*

Our new vintage of Mosaico has aromas of blackberry, bright cherry, blueberry & vanilla that jump out of the glass, accompanied by lustrous hints anise and white pepper. It offers a creamy mouthfeel with a beautiful full body. Nice smooth tannins compliment a strong acid structure. Flavors of cinnamon, chocolate, berry pie, and bright fruit swirl together and shine throughout the wine and linger on the long finish. *Winemaker Christian Roguenant*
Retail: \$33 Club: \$26.40

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

TECHNICAL NOTES

Variety: 50% Syrah; 45% Petite Sirah; 5% Grenache | Vineyard Source: Paragon Vineyard, Ranchita Canyon; Laura's Vineyard | ML: 100% | Alcohol: 14.46%
Acidity: 6.4 gms/l | pH: 3.51 | Date Harvested: 9/21/12 – 11/6/12 | Date Bottled: 4/1/14
Cases Produced: 471 cases | Fermentation/Barrel Regime: Cold soaked 3-5 days at 55F, Open top fermentation from 17-24 days at 82F, Barrel aged 18 months on 48% New French Oak

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



2013 Firepeak Pinot Noir

This is a bright and nicely balanced Pinot Noir, with a full body and supple silky tannins. Aromas of cola, anise, bright cherry, with hints of spice and rose petal are followed by dark fruit flavors and a rich mocha undertone. *Winemaker Christian Roguenant*
Retail: \$30 Club: \$24

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

TECHNICAL NOTES

Variety: 100% Pinot Noir | Vineyard Source: 100% Firepeak Vineyard
ML: 100% | Alcohol: 14.2% | Acidity: 6.51 gms/l | pH: 3.31 | Date Harvested: 09/09/13 – 09/27/13 | Date Bottled: 07/15/14 | Cases Produced: 13,700
Fermentation/Barrel Regime: 38% New French oak

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

WHITE CLUB

2013 Tangent Ecclestone

This new vintage of Ecclestone has strong aromatics of pear, lychee, grapefruit, pineapple, honeydew and citrus fruit. This is a medium bodied, crisp wine that is well- balanced. Intense aromatics and flavors of peach and apricot compliment a honey sweetness which lingers on the finish. *Winemaker Christian Roguenant*
Retail: \$17 Club: \$13.60

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

TECHNICAL NOTES

Variety: 57.7% Pinot Gris, 14.5% Viognier, 11.8% Grüner Veltliner, 9.6% Riesling, 3.5% Orange Muscat, 2.9% Albarino | Vineyard Source: Paragon Vineyard | ML: 0%
Alcohol: 13.2% | Acidity: 6.09 gms/l | pH: 3.11 | Residual Sugar: 4.03 gms/l
Brix at Harvest: 24.2 | Date Harvested: 9/11/13-10/29/13 | Date Bottled: 4/1/14
Cases Produced: 564 | Fermentation/Barrel Regime: 96% cold tank fermented at 58F for 25-45 days



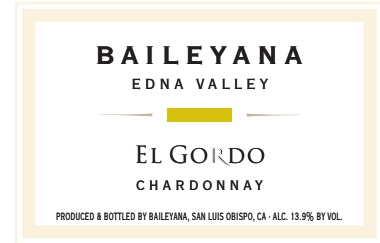
2012 Baileyana El Gordo Chardonnay- *New Vintage!*

Big toasted oak, marshmallow, cantaloupe, peach, and buttery aromas. This El Gordo Chardonnay has a rich, creamy mouthfeel and is full bodied. There is an oaky sweetness to the mouthfeel with smooth, silky tannins. Flavors of honey and vanilla are prevalent throughout the wine as well as on the finish. *Winemaker Christian Roguenant*
Retail: \$30 Club: \$24

TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Paragon Vineyard | ML: 100%
Alcohol: 13.9% | Acidity: 5.45 gms/l | pH: 3.76 | Brix at Harvest: 24.4 | Date Harvested: 10/20/12 - 10/21/12
Date Bottled: 08/31/13 | Cases Produced: 396 | Fermentation/Barrel Regime: Fermented on 25% new French oak for 29 days

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



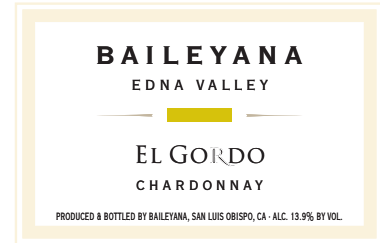
RESERVE CLUB

2012 Baileyana El Gordo Chardonnay- *New Vintage!*

Big toasted oak, marshmallow, cantaloupe, peach, and buttery aromas. This El Gordo Chardonnay has a rich, creamy mouthfeel and is full bodied. There is an oaky sweetness to the mouthfeel with smooth, silky tannins. Flavors of honey and vanilla are prevalent throughout the wine as well as on the finish. *Winemaker Christian Roguenant*
Retail: \$30 Club: \$24

TECHNICAL NOTES

Variety: 100% Chardonnay | Vineyard Source: 100% Paragon Vineyard | ML: 100%
Alcohol: 13.9% | Acidity: 5.45 gms/l | pH: 3.76 | Brix at Harvest: 24.4 | Date Harvested: 10/20/12 - 10/21/12
Date Bottled: 08/31/13 | Cases Produced: 396 | Fermentation/Barrel Regime: Fermented on 25% new French oak for 29 days



2011 Trenza Tinto

This vintage of Tinto has a bouquet of white pepper, barbeque, soy sauce and leather. Prominent aromatics of blueberry and chocolate swirl together. Nice velvety tannins with intense concentrated fruit flavors shine through. It is full-bodied with a big mouthfeel. The finish has rose petal & lavender rounded out by raspberry and dark fruit flavors. *Winemaker Christian Roguenant*
Retail: \$30 Club: \$24

TECHNICAL NOTES

Variety: Mourvedre, Tempranillo, Malbec, Syrah | Vineyard Source: Laetitia Vineyard, Pear Valley, Paragon Vineyard | ML: 100% | Alcohol: 14.93% | Acidity: 5.99 gms/l
pH: 3.78 | Residual Sugar: <0.125 gms/l | Brix at Harvest: 26.94 | Date Harvested: 11/01/13 – 11/03/13 | Date Bottled: 05/01/13 | Cases Produced: 921 |
Fermentation/Barrel Regime: Open top fermentation with 12days extended maceration using SYR, FX10, D254 yeast



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