### WINE AVAILABLE FOR PURCHASE

	RETAIL	WINE CLUB
Baileyana "Paragon" Chardonnay	\$20.00	\$16.00
Baileyana Firepeak Chardonnay	\$28.00	\$22.40
Baileyana El Gordo Chardonnay	\$35.00	\$28.00
Baileyana La Pristina Chardonnay	\$30.00	\$24.00
Baileyana SBAR Chardonnay – Wine Club Only	N/A	\$33.60
Baileyana SBAR Pinot Noir – Wine Club Only	N/A	\$48.00
Baileyana Firepeak Pinot Noir	\$30.00	\$24.00
Baileyana Halcon Rojo Pinot Noir	\$35.00	\$28.00
Baileyana La Entrada Pinot Noir	\$35.00	\$28.00
Baileyana El Pico Pinot Noir	\$35.00	\$28.00
Baileyana "The Architects" Pinot Noir	\$50.00	\$40.00
True Myth Chardonnay	\$18.00	\$14.40
True Myth Cabernet Sauvignon	\$24.00	\$19.20
True Myth Tinto – New Release!	\$38.00	\$30.40
True Myth Obispan – New Release!	\$38.00	\$30.40
True Myth Mosaico – New Release!	\$38.00	\$30.40
True Myth Reserve Cabernet Sauvignon – Wine Club Only	N/A	\$44.00
True Myth Reserve Cabernet Sauvignon (Magnum) – Holiday Special	N/A	\$79.20
Zocker Riesling	\$20.00	\$16.00
Zocker Grüner Veltliner	\$20.00	\$16.00
Tangent Albariño	\$17.00	\$13.60
Tangent "Stone Egg" Albariño	\$32.00	\$25.60
Tangent Ecclestone	\$20.00	\$16.00
Tangent Grenache Blanc	\$17.00	\$13.60
Tangent Pinot Gris	\$17.00	\$13.60
Tangent "Clone 530" Sauvignon Blanc	\$32.00	\$25.60
Tangent Sauvignon Blanc	\$17.00	\$13.60
Tangent Late Harvest Sauvignon Blanc	\$30.00	\$24.00
Tangent Viognier	\$17.00	\$13.60
Tangent Rosé 375ml	\$7.99	\$6.39
Tangent Sauvignon Blanc 375ml	\$7.99	\$6.39

## **UPCOMING EVENTS**

January 20: Sunday Funday

Enjoy an afternoon of wine and music. The Hurricane Kitchen Food Truck will be onsite from noon and local favorites Bear Market Riot will be playing from 1 to 3pm!

## January: San Luis Obispo County Restaurant Month

Participating restaurants will feature three-course prix fixe menus for just \$30 per person. www.sanluisobispocounty.com

**February 10:** Wine Club Pick Up Party
Come enjoy a relaxing time at the tasting room! RSVP to the 11am or 2pm time slot.
Pick up your wine club allotment, savor delicious food and groove to tunes.

Keep your eyes on our website and Facebook page for upcoming events in 2019!







2016 BAILEYANA LA PRISTINA

seven estate Chardonnays we produce. Our staff favorite is less "oaky" than the El Gordo and is characterized by a fresh, crisp flavor. Perfectly paired with grilled halibut.

Retail: \$30 Club: \$24

INCLUDED IN:

**COMBO CLUB** 

RESERVE CLUB

Viticulture: Single Firepeak selections from our Estate Vineyard.

Winemaking: Fermented in 38% new French oak for 19 to 38 days. Stored sur lies in 38% new French oak.



2017 TANGENT **ECCELSTONE** 

# **New Vintage!**

This is our small lot Chardonnay, one of Our medium-bodied white blend is bright and crisp. Subtle floral aromas compliment a light honey sweetness. Enjoy a glass (or two!) with a cheeseboard on your patio.

Retail: \$20 Club: \$16

Viticulture: Pinot Gris (57%), Viognier (14%), Grüner Veltliner (12%), Riesling (10%), Orange Muscat (4%), Albariño (3%), Edna Valley.

**Winemaking:** Cold tank fermented at 58°F.



2013 BAILEYANA SBAR SYRAH

# **End of Vintage!**

Our cool climate Syrah is deep and concentrated. The spice characteristics are enhanced by the rich and earthy tones. Savor this delightful wine with barbecued spareribs.

Retail: \$45 Club: \$36

Viticulture: A micro selection of our very best Firepeak blocks and rows.

Winemaking: Open top fermentation for 14-20 days at 78°F. 17% new French oak and 21% new American oak.



2016 BAILEYANA HALCON ROJO PINOT NOIR

This particular Pinot Noir, one of seven estate Pinots we produce, showcases silky tannins and a smooth mouthfeel. This finish is long and lingering. Enjoy with broiled salmon or roasted chicken.

Retail: \$35 Club: \$28

INCLUDED IN:

**RED CLUB** 

COMBO CLUB

Viticulture: Single Firepeak selections from our Estate Vineyard.

Winemaking: Open top fermentation at 82°F for 16 days; 12-13% Saignée. Aged 9 months in 30% new French oak. and 21% new American oak.



2016 BAILEYANA SBAR CHARDONNAY

Our "Select Blocks And Rows" Chardonnay leads with aromas of the new French oak it was aged in. This elegant wine will continue to evolve as it opens up. Enjoy with Dungeness crab or seared scallops.

Retail: \$42 Club: \$33.60

Viticulture: A micro selection of our very best Firepeak blocks and rows.

Winemaking: Fermented in 60% new French oak for 22 days. Stored sur lies in 60% new French oak for 9 months.

Available only through the tasting room or online at www.shop.nivenfamilywines.com

> INCLUDED IN: WHITE CLUB

Available only through the tasting room or Available only through the tasting room or online at www.shop.nivenfamilywines.com online at www.shop.nivenfamilywines.com

> INCLUDED IN: **RED CLUB** RESERVE CLUB

Available only through the tasting room or online at www.shop.nivenfamilywines.com

Available only through the tasting room or online at www.shop.nivenfamilywines.com

INCLUDED IN: WHITE CLUB