



CLUB 1909 MEMBER PROFILE

We Are - Wes, Mary, and Elliott Martin. We grew up in SLO and were excited to return to the area after both going separate ways for college and reconnecting after graduation. In December 2018, Elliott joined the family on his mom's birthday.

We Work - Wes runs adult education and youth programs for Cuesta College and Mary is a special education preschool teacher in San Luis Coastal. We both come from families of educators and love that we are able to continue the tradition while giving back to our community.

We Joined - We joined in February 2014 after coming out a few times with a friend that was a member. We resisted joining at first as we wanted to join a different wine club than our friend, but quickly learned that the quality mix of white and red wines paired with Margaret's personable customer service could not be matched elsewhere in Edna Valley.

We Recommend - Bringing friends from out of town for an afternoon at Baileyana. The picturesque drive along Orcutt Road has wowed many of our friends visiting from big cities. They can't believe that this beautiful scenery is so close to home for us. And they always leave with at least a bottle to bring home.

We Remember - Taking our engagement photo shoot in the vineyards and around the schoolhouse after enjoying a glass of wine and getting to know our wedding photographer.

We Drink - We both enjoy starting with the Grüner Veltliner and moving into the three True Myth blends. Mary's favorite wine is the Obispan and Wes' is the S-Bar Syrah.

CLUB 1909

BAILEYANA TANGENT & TRUE MYTH

AUGUST 2019

5828 ORCUTT RD, SAN LUIS OBISPO, CA 93401
805.269.8200 NIVENFAMILYWINES.COM/TASTE
WINECLUB@NIVENFAMILYWINES.COM



BAILEYANA ESTATE 4-PACK

Four Estate Wines:

Baileyana Rosé of Pinot Noir - zingy and refreshing!

Baileyana "La Pristina" Chardonnay - luscious and full-bodied!

Baileyana "La Entrada" Pinot Noir - earthy and seductive!

Baileyana Estate Syrah- smooth and smoky!

Retail: \$124.00 Your Price: **\$89.25**

Check out this offer and others at:

<https://shop.nivenfamilywines.com/Wines/Multi-Pack-Specials>

UPCOMING EVENTS

August 25 & September 22: Sunday Funday

Join us for live music and purchase food from our featured food truck from 1-4 pm!

September 6 & October 4: Wine Down Friday

Join us after hours from 5-7pm for a glass (or bottle!) of wine. Live music and food available for purchase.

October 13: Wine Club Pick-up Party

Join us for a Sunday of fun! Please come and enjoy live music and small bites. Pick up your wine club selection and sample the wines in your club! RSVP to the 11 am or 2 pm time slot.

November 7: Holiday in the Vineyards

Save the date! Open late for wine club members to do their last minute gift shopping and wine stocking! 5:30-7:30 pm, sip on a complimentary glass of wine and enjoy light bites.

Check out: shop.nivenfamilywines.com/wines/events for more information on our upcoming events!



2016 BAILEYANA
LA PRISTINA CHARDONNAY



2018 TANGENT
STONE EGG ALBARIÑO



2014 BAILEYANA
S-BAR SYRAH



2016 BAILEYANA
LA ENTRADA PINOT NOIR



2016 BAILEYANA
EL GORDO CHARDONNAY

New Vintage!

This is one of our small lot Chardonnays. The elegant oak influence highlights a fuller, more round mouthfeel. It finishes softly, allowing the beautiful balance of fruit and acidity to shine.

Retail: \$30 Club: **\$24**

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

INCLUDED IN:
COMBO CLUB

For this vintage of our special Albariño, we fermented our best Albariño grapes separately all in a concrete egg-shaped tank. The concrete egg, which has no corners, facilitates a constant circulation of the wine, which adds more flavor and depth. The increased minerality creates a deliciously luscious, but refreshing wine.

Retail: \$32 Club: **\$25.60**

Winemaking: Fermented, then aged on the lees 100% in a concrete egg-shaped tank for 9 months.

INCLUDED IN:
WHITE CLUB
RESERVE CLUB

This is a cool climate Syrah, deep and concentrated. It is richly layered with white pepper, blueberry and mocha notes. Crème brûlée and spice characteristics are prevalent and luscious, earthy undertones come through on the finish.

Retail: N/A Club: **\$36**

Winemaking: Selected from our very best firepeak blocks and rows, this syrah is open top fermentation for 18 days at 82°F, aged in 30% new French oak for 18 months.

INCLUDED IN:
RED CLUB
RESERVE CLUB

This Pinot Noir has aromas of black and red cherry, anise and a hint of cedar. Characteristics of vanilla and warm spices entwine with bright red fruit for a delightful balance. The tannins are silky and complimented by a lingering finish.

Retail: \$35 Club: **\$28**

Winemaking: Fermented in open top fermentors at 82°F for 12 to 15 days, aged in 30% new French oak for 9 months.

INCLUDED IN:
RED CLUB
COMBO CLUB

This El Gordo Chardonnay has toasted oak and buttery aromas with a rich, creamy mouthfeel. It is a golden hued and full-bodied wine with smooth, silky tannins. Lobster with butter or chicken in a cream sauce would be a wonderful pairing

Retail: \$35 Club: **\$28**

Winemaking: Fermented in 82% new French oak for 28 days, stored sur lies in 82% new French oak for 9 months.

INCLUDED IN:
WHITE CLUB

The wines in your August shipment are not available in stores and may only be purchased through the Tasting Room or online at www.shop.nivenfamilywines.com