

## UPCOMING EVENTS

Contact Wine Club Manager, Lauren Howard, for more information or tickets: 805.269.8206 | [wineclub@nivenfamilywines.com](mailto:wineclub@nivenfamilywines.com)

### February 29: Sip 'n' Stay Saturday

This will be a leap year to remember! Local artist (and contestant on The Voice) Lauren Hall will be playing 2-4 pm and food available for purchase from the Hurricane Kitchen food truck. Free to attend, no tickets required!

### March 20: Wine & Swine Pig Roast

Beda's Biergarten will be cooking up an amazing spread, paired with our incredible wines, while local musician Adrian Libertini plays classic tunes. A few tickets left - contact Lauren!

### March 28: Sip 'n' Stay Saturday

Local artist Devin Welsh will be playing music from 2-4 pm and food is available for purchase from Taqueria 805. This event is free to attend, no tickets required!

### April 25: Sip 'n' Stay Saturday

Local favorite B & The Hive will be playing from 2-4 pm and food is available for purchase from Hurricane Kitchen. Free to attend, no tickets required!



# B A I L L E Y A N A TANGENT & TRUE MYTH

WINE CLUB



## FEBRUARY 2020

5828 ORCUTT RD, SAN LUIS OBISPO, CA 93401  
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# Featured wines in our February shipment:



**BAILEYANA**  
"El Pico"  
Pinot Noir  
(2018)  
**New Vintage**

Produced from Burgundy clone "943" this wine is barrel-aged for nine months in new French oak barrels; versatile enough to pair with salmon, chicken or mushroom risotto!

Retail: \$35 Club: \$24.50 - \$29.75



**BAILEYANA**  
Estate Syrah  
(2016)  
**New Vintage**

Big, juicy and smoky; this cool-climate Syrah is not for the faint-hearted! Great with BBQ food or a rich pasta dish.

Retail: \$38 Club: \$26.60 - \$32.30



**TRUE MYTH**  
"Tinto"  
(2014)

Wine from 3 AVAs: Tempranillo (50%) from Arroyo Grande Valley, Syrah (31%) from Edna Valley along with Grenache (19%) grown in San Miguel, come together in the Tinto. 90 Points | Jeb Dunnuck

Retail: \$38 Club: \$26.60 - \$32.30



**ZOCKER**  
Grüner Veltliner  
(2017)  
**New Vintage**

One of the largest producers in the state, we have almost 15 acres of this grape, which originates from Austria. Very food-friendly wine!

Retail: \$20 Club: \$14 - \$17



**TANGENT**  
"Ecclestone"  
(2018)

A blend of four white grape varieties: Pinot Gris (65%), Viognier (15%), Grüner Veltliner (15%), Orange Muscat (5%) - this is a small production wine; fun, fruity and refreshing. Perfect crowd pleaser!

Retail: \$24 Club: \$16.80 - \$20.40



**BAILEYANA**  
"El Gordo"  
Chardonnay  
(2017)  
**New Vintage**

With a secondary fermentation and oak aging, this Wine Club favorite is our fattest Chardonnay with a rich, creamy mouthfeel. Serve with rich fish dishes, lobster, chicken or pasta.

Retail: \$38 Club: \$26.60 - \$32.30



**BAILEYANA**  
"Stone Egg"  
Chardonnay  
(2018)

Fermented and aged in a concrete egg-shaped tank, this is our only unoaked Chardonnay. Nice and clean, with a good balance of fruit and acidity.

Retail: \$38 Club: \$26.60 - \$32.30