

t a n g e n t  w i n e s

brand overview

Welcome to **tangent**, where pure flavor and alternative varietals intersect.

Offering fresh, crisp and vibrant wines of true varietal character, **tangent** is the first California winery to focus solely on alternative white wines. This concept was conceived by John Niven and Michael Blaney, the third grape-growing generation of the Edna Valley Niven family. **tangent** wines are made primarily from grapes grown here, where Niven and Blaney live and breathe.

The **tangent** name was conceived after months of laborious consideration. Literally meaning “a departure from the ordinary,” **tangent** is meant to convey a commitment to white wines other than the mainstream that is Chardonnay.

Made to be enjoyed with food, **tangent** wines are backed with lively acidity and highlight pure varietal flavors. There are no oak barrels associated with any of the wines, nor is there a need for malo-lactic fermentation. Clean varietal expression is a **tangent** imperative. Chardonnay is not in the **tangent** line-up, as the Niven family also owns Baileyana Winery. Their Grand Firepeak Cuvée Chardonnay is the consummate representation of Edna Valley Chardonnay, hence no need to duplicate efforts. **tangent** explores other white varietals, some familiar, some more esoteric.

Bottled entirely with screwcap closures, **tangent** wines are meant to be enjoyed when young and fresh. The aim is to provide the same refreshing experience the winemaker enjoyed at bottling.

Edna Valley presents one of the longest growing seasons in California, providing the perfect situation to make these wines from grapes grown here. The heart of the valley is located on the globe at approximately 35° North and 120° West, and a mere four miles from the Great Pacific. These factors contribute to an even and temperate climate. Fog and cool breezes are pulled daily straight off the ocean, and into the Edna Valley. The berry clusters hang on the vine an average of three weeks longer than most other growing regions, developing concentrated flavors and intense aromatics while ripening.

tangent wines are made by veteran winemaker Christian Roguenant, who brings more than 20 years of winemaking experience, encompassing many countries and five continents. Born in Burgundy and educated in Dijon, Christian cut his winemaking teeth on Champagne, then California sparkling wine. In this process, grapes are picked at higher acid levels than for traditional wines, and fermented in stainless steel. Oak influence is not generally used, and the finished still wines are fresh and crisp with solid acid structure. These still wines are then blended and bottled with a dosage added to create effervescence. Christian enjoyed the still wines before blending so much that he

would set aside enough to bottle and pour at his own table each vintage. When John and Michael approached him about their **tangent** idea, he was immediately on-board and eager to get started.

The first release includes Albariño, Pinot Blanc, Pinot Gris, Sauvignon Blanc and a proprietary blend called Ecclestone. As vines are added to existing vineyards, the varietal line-up will most likely grow to include others.

“a departure from the ordinary, **tangent** explores the limitless possibilities of alternative white wines”

