

## our winemaker

### CHRISTIAN ROGUENANT

**K**nown both as a conventional traditionalist and a rebellious renegade, Christian Roguenant is actually a unique mix of the two. The son of a conservative banker, he grew up in the Burgundy region of France. Schooled at the University of Dijon, he learned to make wine using time-honored traditional methods. He earned not only a degree in Oenology, but a Certificate of Marketing for Wine and Spirits. Dangerously over-educated, he set out with his diploma in hand, and found there was still much to be learned. He quickly became interested in original and innovative techniques that made the process better and/or made a finished wine of higher quality.

Christian's insatiable thirst for novel methods took him to countless countries spread over five different continents. To name a few; France, Argentina, Germany, Australia, New Zealand and Korea, where he was responsible for making the official sparkling wine of the 1988 Olympic Games.

Not that Christian is by any means nearing his sunset years, his skills and talents are revered by many, especially his winemaking peers. His considerable experience puts him in a position to determine what sorts of wines he would like to make and what direction they should take. When John Niven and Michael Blaney came to him with their idea for tangent, he committed right away. Not only are tangent's top-line goals on par with how Christian feels quality wines should be made, the alternative white wine only focus makes him grin. "I love the fascinating challenge of creating wines from very cool coastal vineyard fruit, using a clean, minimalistic approach. This parallels the tangent concept and philosophy, so I'm thrilled to be involved. What made the project completely irresistible is the style of wine. Pure varietal character, higher acid, minerality, wines to go with food. They remind me of some of the individual varieties we made back in France for sparkling wines, as well as some whites I made in the Loire Valley and in New Zealand."

Winemaking techniques for the tangent wines vary from one varietal to the next, but the basic approach remains the same. At harvest, Christian ferments the extracted juice in temperature controlled stainless steel tanks at cold temperatures of 50 to 55 degrees. There is no oak influence introduced throughout the fermentation or aging of the wines. To preserve the freshness and the identity of the varietal character, the wines do not go through malo lactic fermentation. Christian's aim is to ultimately bottle wines of pure varietal character that marry naturally with most foods.

**1959**

*Born in Dijon (Burgundy), France*

**1959-1982**

*Lived in the Burgundian cities, of Dijon, Beaune and Chalon Sur Saone.*

**1964**

*Visited his first winery as a child with his father.*

**1980**

*Sergeant and Military Nurse for the French Army, 53rd Artillery Division.*

**1982**

*Received a degree in Oenology from the University of Dijon.*

**1983**

*Received certificate of Marketing for Wine and Spirits from the University of Dijon.*

**1984**

*Completed marketing research for the Institution of National Research Agronomical and the Champagne industry.*

**1984-1986**

*Oenologist for Champagne Deutz and Winemaker in Loire Valley for Societe Viticole du Domaine de l'Aulee / Azay le Rideau.*

**1984-1986**

*Consultant to Deutz & Gelderman in Breisach am Rhine, Germany.*

**1984**

*Begins 4 years of consultant work for Navarro Coreas, Mendoza, Argentina.*

**1984-1986**

*Consultant to Delas Winery in the Northern Rhone.*

**1986**

*Beringer becomes managing partner of Mason Deutz and Christian joins the Beringer senior winemaking team.*

**1986-1995**

*Moved to California to become winemaker at Maison Deutz Winery in Arroyo Grande.*

**1987**

*Consultant to Daesun Winery in South Korea for the creation of the official sparkling wine of the 1988 Seoul Summer Olympics.*

**1988-1997**

*Consultant to Montana Wines/Brancott Winery in New Zealand.*

**1995-1999**

*Winemaker and President of Laetitia Winery, Arroyo Grande, CA.*

**1997**

*Named winemaker to watch by the Wine Spectator.*

**1999**

*Hired as full time winemaker at Baileyana. Completes the design and creation of Baileyana's winery and custom crush facility.*

**1995- current**

*Current Consultant to a number of California wineries including Alma Rosa, Blackjack, Rosenthal, Carpe Diem, Hames Valley Vineyard, and the Chalon Foundation.*

**2005**

*Innagural vintage of tangent*