



**GREETINGS ALL!** It's our favorite time of year here at C&C: Harvest! Our Winemaker Zack Geers is excited to take on Harvest 2019 in his first year as Head Winemaker, working with Consulting Winemaker Larry Brooks and Crush Intern Kyle Manning. The team has been preparing over the last couple of weeks, making sure everything is in order. As this newsletter is being written, we are crushing some beautiful Pinot Gris from Spanish Springs Vineyard. (Wait until you try the 2018 vintage!) Although the growing season got off to a late start, our recent warm temperatures have allowed the fruit to ripen right on schedule. We urge you to come visit us this harvest and see some of the action. For those of you can't make it, we've put together a great selection of new releases for you to enjoy.

## 2018 EDELZWICKER

In our humble opinion, Alsace is home to the best food wines in the world. We've always been drawn to Dry Riesling and Dry Gewürztraminer for their bright aromatics and fruit forward flavors, so much so that we've been producing these Alsatian-style white wines for over 36 years. One of the more fascinating aspects of these varietals is how they blend together incredibly well. To illustrate this point we've always produced a small amount of "Edelzwicker," a combination of the noble (German *edel*) grapes of Alsace. In this case, Riesling, Gewürztraminer, and Dry Muscat are fermented separately then carefully blended together to deliver captivating aromas of grapefruit zest, minerality, and resin. This vintage in particular offers exotic flavors of candied ginger and spice. The taste is clean, and the heightened acid profile suggests it will pair well with a variety of foods.

ALCOHOL 13.5%  
RESIDUAL SUGAR 0.35%  
BLEND 43% Gewürztraminer, 28.5% Riesling,  
and 28.5% Muscat  
AGING 100% Tank Fermented and Aged  
BOTTLED March 5, 2019  
CASES PRODUCED 176  
RETAIL PRICE \$23



## 2018 PINOT GRIS

What makes Pinot Gris so special is its ability to be produced in an array of styles. While some producers prefer making it light and fruity (think "Pinot Grigio"), our approach is to craft the wine in a way that illustrates its deeper and more complex side. The 2018 Pinot Gris is the first we've produced from Spanish Springs Vineyard, which is located a couple of miles west of us. This early ripener was pressed shortly after picking, then cold settled in tank prior to fermentation. We used neutral French oak barrels during fermentation to give the wine its textured mouthfeel. Aromas of toasted almonds, dried apricots, and vanilla leap from the glass, while the palate shows vivid notes of dried fruit, white flowers, and lemon zest. This well-structured wine has a long finish and begs to be paired with richly sauced dishes.

ALCOHOL 13.7%  
RESIDUAL SUGAR 0%  
HARVESTED September 11, 2018  
VINEYARDS 100% Spanish Springs Vineyard  
BARREL AGING 100% Neutral Barrel  
Fermented and Aged in Tank  
BOTTLED January 4, 2019  
CASES PRODUCED 224  
RETAIL PRICE \$26



## 2017 TWIN CREEKS ESTATE PINOT NOIR

Following a 2016 vintage that we consider to be one of our best growing seasons to date, the grapes grown in 2017 were challenged by a late heat wave that hit California on Labor Day. Thanks to our hardworking team of winemakers and grape growers, we strategically picked fruit that would make for a memorable vintage. This wine is undeniably complex and captivating. Aromas of cola, cloves, and oak are complemented by hints of dark and deep fruit. The palate boasts flavors of tart cherry, cranberry, festive spices, and anise, evolving with every sip. While this wine is young, it shows lively tannins and a long-lasting finish. We recommend pairing it with duck, mushroom or lamb dishes. This Pinot Noir certainly showcases what Claiborne & Churchill Pinot Noir is all about.

ALCOHOL 13.7%  
HARVESTED September 3-21, 2017  
VINEYARD 100% Twin Creeks Estate Vineyard  
AGING 28% New French Oak  
Aged 10 Months in Barrel  
BOTTLED August 15, 2018  
CASES PRODUCED 161  
RETAIL PRICE \$46



## 2017 GRENACHE

This is the third vintage of Grenache we've produced from grapes grown at Spanish Springs Vineyard. We hate to exaggerate, but we believe this is the best vintage yet. It's a classic example of a Rhône varietal grown in a cool climate, opening with vibrant aromas of dark plum, blueberry waffles, and forest floor. On its expressive palate, hints of wild blackberries, blueberries and spice blend seamlessly throughout the wine's succulent textures and integrated tannins. One of the most charming qualities of this wine is its attractive acidity, typical of Spanish Springs Vineyard, whose proximity to the ocean produces a long hang time and an unparalleled balance of sugar and acid in the grapes. This Grenache is a prime candidate to pair with slow-cooked pork or lamb, or even Thanksgiving Turkey. Be sure to treat yourself to an extra bottle for cellaring.

ALCOHOL 14.8%  
HARVESTED October 17, 2017  
VINEYARDS 100% Spanish Springs Vineyard  
AGING 12.5% New French Oak,  
Aged 19 Months in Barrel  
BOTTLED June 19, 2019  
CASES PRODUCED 172  
RETAIL PRICE \$48



## RECIPE: CLAIBORNE'S PAELLA

### INGREDIENTS:

½ cup flour	6 cups chicken broth, hot
12 chicken drumettes	1 teaspoon saffron
6 tablespoons olive oil	2 ½ cups rice (preferably Basmati)
2 medium onions, chopped	¼ cup capers
3 cloves garlic, chopped	1 package frozen peas
1 cup chopped tomatoes	4 oz. jar pimientos
2 linguica sausages	12 clams, scrubbed
1 cup bay scallops	12 mussels, scrubbed
12 medium shrimp	1 bottle C&C Edelzwicker

Lightly flour the chicken pieces and sauté them in olive oil in a paella pan or large, heavy skillet until tender. Remove and keep warm. In the same pan sauté the onion and garlic until soft and golden. Add the tomatoes and cook briefly.

Slice the linguica into ¼ inch pieces and simmer these for a couple of minutes in boiling water to remove excess color and spice. Drain and add to the paella pan. Stir in the rice and cook until it starts to turn translucent. (If using Basmati rice, prepare according to directions on package.) Add about half the chicken broth and all of the saffron and cook, stirring gently, for five minutes. Stir in the shrimp and scallops and continue to simmer until the rice absorbs most of the broth and is almost done. Add more broth as necessary.

In a separate saucepan, steam the mussels and clams in a cup of Edelzwicker until the shells start to open. Thaw the frozen peas in boiling water and drain.

Just before the rice mixture is done, stir in the peas and the capers. Arrange the chicken pieces, the clams, and the mussels on top of the rice, and garnish with strips of pimiento. Drink the rest of the Edelzwicker!

