



GREETINGS FROM CLAIBORNE & CHURCHILL! We hope all of you are staying safe during these unusual and difficult times. As we responsibly navigate through these challenges, we want to offer our thanks to all of you loyal Cellar Club members for your wonderful outpouring of support over the last several months. Because of you, we can continue to produce our special wines and share them with you. We dedicate this Summer Cellar Club release to you!

2019 DRY RIESLING, CENTRAL COAST

For the 2019 vintage (our 37th!) of this signature wine we sourced fruit from three distinct cool-climate vineyards: our own Claiborne Vineyard and Wolff Vineyards both here in the Edna Valley along with Mesa del Rio Vineyard in Monterey County. As is usually the case, we cold-fermented this Riesling in stainless steel tanks and then aged it for six months before bottling, aiming to preserve the special aromas and fruitiness that is its hallmark. Sure enough, the wine opens with notes of fresh honeysuckle, stone fruit and lemon, and then shows a nice resinous texture and bracing acidity on the long finish.

While we consider Dry Riesling appropriate to every month of the year, it is especially welcome in summertime. Enjoy its versatility by serving it with farm fresh salads, cheese and charcuterie platters, or grilled pork chops.

ALCOHOL 13%
RESIDUAL SUGAR 0.15%
HARVESTED October 24, 26, 28, 2019
VINEYARDS 62% Mesa del Rio Vineyard,
Monterey County AVA
19% Estate Claiborne Vineyard, Edna Valley AVA
19% Wolff Vineyards, Edna Valley AVA
AGING 100% Tank Fermented and Aged
BOTTLED May 12, 2020
CASES PRODUCED 630
RETAIL PRICE \$25



2019 CHARDONNAY, EDNA VALLEY

This is our second vintage of a wine inspired by the iconic Chardonnays of Chablis, where the focus is on pure fruit rather than “butter and oak.” We crushed the grapes (from nearby Wolff Vineyards) “whole-cluster” and fermented the juice in stainless steel, allowing the wine to showcase its complex aromas of white peach, gardenia and whetstone. On the palate there are hints of peaches ‘n’ cream, lemon and honey, leading to a long, lingering finish. We aged the wine in well-seasoned, neutral barrels to give it structure and texture while avoiding any “oakiness”. Pair a chilled bottle with lemon-marinated chicken, grilled swordfish, and freshly-baked bread!

ALCOHOL 13.7%
HARVESTED October 4, 2019
VINEYARDS 83% Wolff Vineyards
17% Greengate Ranch & Vineyard
Edna Valley AVA
CLONES 4, 76, and 96
AGING 100% Tank Fermented and
Barrel Aged for 3 Months
BOTTLED May 12, 2020
CASES PRODUCED 186
RETAIL PRICE \$34



2018 CLASSIC PINOT NOIR, EDNA VALLEY

The 2018 vintage was without a doubt one of the best growing seasons in the Edna Valley; solid fruit set, moderate summer temperatures, even-ripening at harvest, all contributing to the high quality of wine from that year. For our 2018 “Classic” (as we call it), we blended barrels from not only our Estate fruit, but also from the neighboring Greengate and Wolff vineyards, thus highlighting the very best attributes of Pinot Noir from the Edna Valley. The wine shows aromas of confectionery, strawberry and flowers, with red fruit flavors of ripe cherry and dark plums. A particularly pleasant note is the silky mouthfeel; with its soft acidity and nice length, the wine is immensely quaffable! We suggest pairing it with duck confit, grilled salmon, or wood-fired flatbread.

ALCOHOL 13.4%

HARVESTED September 20, 29 and
October 16, 2018

VINEYARDS 43% Estate Twin Creeks
38% Wolff Vineyards
19% Greengate Ranch & Vineyard
Edna Valley AVA

CLONES 2A, Pommard, Martini, and 115

AGING 15% New French Oak
Aged 10 Months in Barrel

BOTTLED August 16, 2019

CASES PRODUCED 476

RETAIL PRICE \$34



2018 SYRAH, SPANISH SPRINGS VINEYARD

It's been a few years since we started sourcing Rhône varietals from this vineyard, located a scant three miles up Price Canyon and quite close to the Pacific Ocean at Pismo Beach. Cool weather with morning fog are attributes of this microclimate, allowing the fruit to hang on the vine long enough to develop intense flavors and aromas. The wines are not the “jammy” ones from hot climate sites, but perhaps more subtle and complex. This wine boasts notes of blueberry, dark chocolate and sage, with dark fruit flavors and hints of anise. Firm tannins and balanced acidity suggest a long life ahead; lay it down for five to seven years, or enjoy it now with grilled lamb or smokey tri-tip.

ALCOHOL 14.4%

HARVESTED October 5, 9, 2018

VINEYARD 100% Spanish Springs Vineyard,
San Luis Obispo County

CLONES Alban and 174

AGING 28% New French Oak
Aged 17 Months in Barrel

BOTTLED April 8, 2020

CASES PRODUCED 165

RETAIL PRICE \$40



RECIPE: GRILLED SALMON AND SCALLOP BROCHETTES WITH HERB BUTTER

Ingredients:

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|-----------------------------------|---|
| 2 pounds filet of salmon | 2 tbs butter |
| 2 pounds | 1 tsp chopped shallots |
| 2 tbs olive oil or salad dressing | 1 tbs chopped herbs: parsley, basil, cilantro, and chives |
| fresh-ground pepper | |

Cut the salmon filet(s) into chunks about the same size as the scallops. Alternate them as you string them on small skewers. Marinate for a few hours in olive oil or an oil-base salad dressing and pepper, and then grill them over a hot fire.

To make the sauce, melt butter over low heat in a small skillet or saucepan, sauté the shallots until soft, and then add the chopped herbs. Serves six.

