



GREETINGS ALL, AND HAPPY NEW YEAR! We are thankful to be done with 2020, and especially grateful to you – our loyal wine club members – for helping us get through that difficult year. Now let us be optimistic and look forward to an eventual return to some kind of normalcy in 2021!

We can promise you one thing for sure: the new year will bring excellent new bottlings of your favorite C&C wines, and (we tell you in all secrecy) some new wines we are producing for the very first time!

In the meantime, let's celebrate the new year with these four delicious wines:

2019 ESTATE DRY RIESLING

The Riesling fruit on our own estate Claiborne Vineyard enjoyed a lovely and consistent growing season in 2019. Here in the Edna Valley daytime highs hovered around 80 degrees, and the coastal fog cooled the vines down in the evening, allowing the flavors to develop fully. We waited to harvest the grapes until optimum sugar levels were reached and then barrel-fermented the juice with a combination of wild yeast and select other strains in order to produce a broad range of fresh aromas and fruit flavors. On the palate the wine opens with some lively orange zest and finishes with subtle hints of minerality. A dry and well-balanced Riesling like this accommodates all types of cuisine, and is sure to elevate your favorite seafood, poultry or pasta dish. This is a dynamic wine drinking experience from start to finish.

ALCOHOL 13.2%
HARVESTED October 28, 2019
VINEYARD 100% Estate Claiborne Vineyard
CLONES 17 and 49
AGING 100% Barrel Fermented and Aged
BOTTLED August 19, 2020
CASES PRODUCED 222
RETAIL PRICE \$32



2019 CUVÉE FREDERICKA

We created the blend known as Cuvée Fredericka many years ago as a way of combining the aromatic and fruity qualities of our Alsace-inspired wines with the depth and structure of a classic Chardonnay from the Edna Valley. This marriage results in a unique wine that has acquired a large and loyal following among our customers. Our 2019 offers aromas of white flowers, fresh cantaloupe and rose petals. On the palate there are flavors of honey and stone fruits, together with a hint of "Riesling" minerality. With good acidity, this wine works equally well as an aperitif or a food wine. We might recommend it with a charcuterie board, with baked halibut, or with a creamy pasta dish.

ALCOHOL 13.5%
HARVESTED September 19 - November 4, 2019
BLEND 68% Greengate Ranch & Vineyard
14% Gewurztraminer
10% Central Coast Riesling
8% Wolff Vineyards
AGING Mix of Neutral Barrel/Tank Fermentation and a Mix of Neutral/Tank Aged
BOTTLED May 12, 2012
CASES PRODUCED 196
RETAIL PRICE \$34



2018 CLASSIC PINOT NOIR

We call this Pinot Noir “Classic” because we consider it a classic representation of Pinot from our own Edna Valley. In its aromatics, its flavor profile, and its downright drinkability it embodies the very best qualities of this favorite red grape of our area.

This 2018 Classic was originally released in July of last year, but we thought we might offer it to our wine club members again, since it was recently awarded a score of 94 points in the Wine Enthusiast, with the following description:

“Brisk raspberry and dark-cherry aromas meet with turned earth and dried sage on the nose of this delicious bottling. The palate is zesty out of the gates, with wild cherry and dried herb flavors riding a chalky, extremely tight texture into a vanilla-kissed finish. It’s a classic indeed.”

WINE ENTHUSIAST 94^{PTS}
EDITORS' CHOICE

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 GRENACHE

Always one of the last wines to be harvested, this Grenache exemplifies the beauty of cool-climate Rhône varieties from our region. Located a stone’s throw from the ocean at Pismo Beach, Spanish Springs Vineyard boasts an ideal location for Grenache to develop deep, ripe flavors without compromising the grape’s structural integrity. In this 2018 Grenache, expressive aromas of candied plum and ripe raspberries leap from the glass, graced with a subtle hint of Herbes de Provence. It opens with flavors of blueberry cobbler and spiced plums and finishes with lush red fruit and dark chocolate. With its mouth-watering acidity and well-integrated tannins, this 2018 Grenache would pair well with savory dishes such as Roast Lamb or Braised Short Ribs. We recommend decanting it if drinking early or revisiting it in five to eight years. It’ll be worth the wait!

WINE ENTHUSIAST 93^{PTS}
CELLAR SELECTION

ALCOHOL 14.8%
HARVESTED October 5, 2018
VINEYARD 100% Spanish Springs Vineyard
CLONE Alban
AGING Neutral Barrel-Aged for 20 months
BOTTLED February 19, 2020
CASES PRODUCED 172
RETAIL PRICE \$52



RECIPE: FILET MIGNON WITH STILTON BUTTER (from our very first Cellar Club Newsletter, 1995)



Ingredients:

- One 3-pound tenderloin of beef
- Olive Oil
- Salt and Pepper
- 3 oz. blue Stilton Cheese
- 3 oz. sweet butter
- One garlic clove, pressed
- One tablespoon chopped chives

To make the Stilton Butter, blend the cheese, butter, garlic and chives until smooth. Using wax paper or foil, roll this mixture into a cylinder or tube an inch or two in diameter. Chill to firm up, then slice into discs. Rub the beef all over with a mixture of olive oil, salt and pepper, and roast in a very hot oven (425 degrees) until it reaches an internal temperature of 125 degrees. Let it rest for ten minutes and then carve into thick slices, each served with a round of Stilton Butter melting on top. Our Classic Pinot Noir would be an ideal wine choice.