



GREETINGS ALL! After a festive season of wine and merriment, we now set our sights on a prosperous 2022. While the new wines from last Fall are resting in barrels and tanks, there is much work to be done before we begin the season of bottling. Most importantly, our winemaking team is busy creating the preliminary blends of our many wines, especially our flagship Pinot Noirs. We are excited to taste their efforts almost weekly, as we hone in on one of the most promising vintages of the past decade. Before we get ahead of ourselves, though, we have some stunning new releases to share with you.

2020 ESTATE DRY RIESLING

It was in 2005 that we planted two acres of Riesling adjacent to our winery. Our goal was to produce a world-class Estate Wine, a Riesling worthy of its Alsatian heritage, from clones best suited to our microclimate and soil profiles. We think the 2020 Estate Riesling exemplifies this.

The wine opens with heady aromas of clementine, flint, and a hint of graham cracker. The flavors suggest green apple, honey and toasted hazelnuts. With its generous mouthfeel and balanced acidity, the 2020 Estate Riesling will pair nicely with your favorite pork, poultry, and cheese dishes.

ALCOHOL 12.9%
HARVESTED October 3, 2020
VINEYARD 100% Estate Claiborne Vineyard,
Edna Valley AVA
AGING 100% Neutral Barrel Fermented and
Aged for 7 months
BOTTLED June 9, 2021
CASES PRODUCED 227
RETAIL PRICE \$32



2020 CUVÉE FREDERICKA

Named after owner Fredericka Churchill, the 2020 Cuvée Fredericka is a rarity among California white wines. To make it, we complement our Edna Valley Chardonnay with some of our more aromatic signature varietals: Dry Riesling and Dry Gewürztraminer. The result is a unique white wine with a pronounced complexity of flavors and structure.

In the nose, notes of tea leaves and white flowers lead to aromas of pumpkin spice and vanilla. On the palate, flavors of lime, caramel, and pear appear, yielding to a touch of cinnamon toast and apple pie on the finish. This wine would be a nice accompaniment to grilled halibut, oysters Rockefeller, spaghetti tutto mare, or a nice herb-roasted chicken.

ALCOHOL 13.3%
HARVESTED Aug 28, Oct 5, Oct 24, 2020
BLEND 12.5% Riesling, 12.5% Gewürztraminer,
75% Chardonnay
AGING 100% Neutral Barrel Fermented and
Aged for 7 months
BOTTLED June 9, 2021
CASES PRODUCED 172
RETAIL PRICE \$34



2019 RUNESTONE PINOT NOIR

When we decided some thirty years ago to produce our first “reserve” Pinot Noir, our mission was to create a hallmark wine by selecting the very best barrels in the cellar. Soon this “barrel-select” Pinot Noir was christened “Runestone”, and to this day it represents all we love about Pinot Noir in its highest form.

To do this, our winemaking team has the (“arduous”) job of sampling and grading every barrel of Pinot Noir in the cellar in order to decide which eight-barrel blend best represents the essence of “Runestone.” This 2019 Runestone rewards the nose with intriguing aromas of rhubarb, cloves and anise, leading to notes of sweet tobacco, sherry and red berry compote. A burst of red fruit is flattered by a backdrop of quality new French oak. This 2019 Runestone is ready to enjoy now, but guaranteed to age beautifully over the next six to eight years.

ALCOHOL 14.1%
HARVESTED September 14 and 19, 2019
VINEYARDS 50% Twin Creeks Vineyard
50% Greengate Ranch & Vineyard
CLONES 943, Pommard, 667, 115
AGING Barrel Aged 10 Months in
37.5% New French Oak
BOTTLED August 19, 2020
CASES PRODUCED 172
RETAIL PRICE \$62

WINE ENTHUSIAST 95^{PTS}



2019 GRENACHE

Our Grenache is always the last of our Rhone-style wines to be released, and with good reason. Our grape source is Spanish Springs Vineyard, located just a stone’s throw from the Pacific Ocean, and an especially cool microclimate. There the Grenache grapes take their time developing ripe flavors during the growing season. When vinified, they produce a youthful wine that we age at least 18 months in barrel and an additional 10 months in bottle. The result is a wine that offers layered aromas of pomegranate, coffee, and briary red fruit, with hints of tamarind and Herbes de Provence on the palate. With nice acidity, firm tannins, and a rich and complex mouthfeel, this Grenache would partner well with smoked short-ribs, barbecued tri-tip, or a hearty Mediterranean daube.

ALCOHOL 14.7%
HARVESTED October 22, 2019
VINEYARD 100% Spanish Springs Vineyard
CLONE Alban
AGING 15% Whole Cluster Fermented,
Aged 18 Months in 16.6% New French Oak
BOTTLED June 9, 2021
CASES PRODUCED 139
RETAIL PRICE \$52

WINE ENTHUSIAST 93^{PTS}



RECIPE: FREDERICKA’S WINE-SOAKED FIG AND PECAN BREAD

We enjoyed this bread at a recent staff meeting, as we sampled potential wine blends. (We love to have meetings!)

Preparation:

Preheat the oven to 350 degrees. Grease an 8-cup (9x5 inch) loaf pan.

Place one cup of dried mission figs in a small bowl and add enough C&C PortObispo to just cover them. Let the figs macerate for two to three days, then remove the stem tips and slice them into small rings.



Mix together in a bowl:

1 and 2/3 cups all-purpose flour
1 teaspoon baking powder

In another bowl, mix together:

2 large eggs
¼ cup vegetable oil or melted butter
1 cup brown sugar
1 teaspoon vanilla

Add the reserved port and sliced figs and stir until well blended, then stir in the flour mixture. Fold 1 ½ cups chopped pecans into this batter.

Spread the batter evenly in the loaf pan and bake in the lower part of the oven for 55-60 minutes, until a toothpick placed in the center comes out clean. Cool the bread in the pan for 10 minutes and then on a cooling rack until completely cool.