

2021 PINOT GRIS

While our Dry Riesling and Dry Gewürztraminer are our most recognizable “Alsatian Style” wines, there’s another “noble grape” of that region in our portfolio: Pinot Gris. Formerly mis-named there as “Tokay d’Alsace”, and popular in Italy as “Pinot Grigio”, our Pinot Gris tends to be more refined and nuanced. We source our grapes for this wine from Spanish Springs Vineyard, a site near the Pacific Ocean with a reputation that is rapidly becoming a paragon of cool-climate viticulture.

We ferment and age our Pinot Gris in stainless steel tanks to preserve its lovely aromas of pear and melon and its hallmark minerality. It also boasts a moderately rich body and a long, lingering finish. It would be a great brunch wine (think Quiche Lorraine) and a perfect accompaniment to traditional holiday side dishes like Butternut Squash or Sweet Potato Soufflé.

ALCOHOL 13.2%
HARVESTED
September 17, 2021
VINEYARD 100% Spanish Springs Vineyard, SLO Coast AVA
AGING 100% Tank Fermented and Aged
BOTTLED March 22, 2022
CASES PRODUCED 189
RETAIL PRICE \$26



2020 CLASSIC PINOT NOIR

Pinot Noir is the “go-to” red wine of the Edna Valley, and we produce a number of different bottlings from this grape. We begin with an elegant representation, worthy of any dining occasion: our 2020 Classic Pinot Noir. Following a modest growing season, the fruit for this wine was crushed, destemmed, and cold soaked before fermentation.

In our “Classic” Pinot we aim to show off the stylish aromas and flavors typical of our appellation: fresh berries and cherries, a hint of herbs and spices, good acidity and nuanced tannins. Don’t be fooled by the light color (typical of Pinot Noir), the wine is full of flavor and not lacking in mouthfeel. We like to enjoy this wine in its youth, but a year or two of aging would not be amiss. A great accompaniment to roast turkey or duck, winter vegetables and homemade stuffing.

ALCOHOL 13.7%
VINEYARD
89% Estate Twin Creeks
5.5% Estate Claiborne
5.5% Greengate Ranch
Edna Valley AVA
CLONES 115, 667,
Pommard and Martini
AGING 11% New French Oak,
Aged 10 Months in Barrel
BOTTLED August 11, 2021
CASES PRODUCED 389
RETAIL PRICE \$35



2020 CHARDONNAY GREENGATE RANCH & VINEYARD

This Chardonnay, one of two that we produce, has become a holiday staple here at C&C. The grapes are grown literally just across the road from us, and always yield the kind of rich and robust wine that the Edna Valley is famous for. To accentuate the sumptuous flavors and rich textures we barrel-ferment and age this wine for an extended period in the finest French oak barrels.

This 2020 Greengate Chardonnay boasts aromas of vanilla bean, butterscotch and baking spices with hints of white flowers and coconut. On the palate you can find notes of crème caramel and banana split. This is a wine with good structure and mouth-filling textures, great with robust seafood dishes and pastas.

ALCOHOL 13.6%
HARVESTED
August 28 and September 5, 2020
VINEYARD 100% Greengate Ranch & Vineyard, Edna Valley AVA
CLONES 96 and 76
AGING 25% New French Oak, Barrel Fermented and Aged for 16 Months
BOTTLED March 8, 2022
CASES PRODUCED 217
RETAIL PRICE \$36



2020 RUNESTONE PINOT NOIR

We give the name “Runestone” to the Pinot Noir we consider the very best of the vintage. To do this, our winemaking team carefully tastes and grades every barrel of Pinot Noir in the cellar in order to decide which eight-barrel blend best represents the essence of “Runestone.”

We want it to be a rich and robust Pinot Noir while also showing the subtle and seductive nature of this fascinating grape. Aromas of crushed red raspberries, a kiss of sweet oak; savory, sweet and spicy at the same time. This is a wine that you can age for four to six more years and be glad you did! Serve it with prime rib, roasted rack of lamb, bold cheeses and charcuterie. A great wine to show off on your Holiday Dinner table.

ALCOHOL 14.1%
HARVESTED
September 8, 10, 25, 2020
VINEYARD
35% Spanish Springs
35% Greengate Ranch
30% Estate Twin Creeks
CLONES 2A, Pommard, 667,
115, and 943
AGING 35% New French Oak,
Aged 10 Months in Barrel
BOTTLED August 11, 2021
CASES PRODUCED 159
RETAIL PRICE \$62



RECIPE: CLAY'S SWEET POTATO SOUFFLÉ

The Thompson's have served this Sweet Potato Soufflé at their Thanksgiving dinner for over thirty years. We think it adds a light and elegant touch to a meal that can otherwise get a little heavy.

INGREDIENTS:

- 4 sweet potatoes
- ½ cup brown sugar
- ½ cup melted butter
- 4 egg yolks
- 1 Tbs. grated lemon rind
- 1 cup orange juice
- 4 egg whites



PREPARATION:

Prepare the sweet potatoes by boiling them in water, peeling off the skin and chopping them into chunks, or by baking them in the oven, halving them and scooping out the pulp. In a Cuisinart or other food processor purée the sweet potatoes along with the brown sugar, melted butter, egg yolks, lemon rind and orange juice. When completely blended pour into a buttered baking or soufflé dish.

In another bowl beat the egg whites until stiff, then fold them gently but thoroughly into the sweet potato purée. Bake in a 350° oven for 45 minutes.

UPCOMING EVENTS

We are so excited for all the events we plan to host in the new year: our 40th Anniversary Celebration, Astronomy Night, Trivia Night, Movie Night, Educational Tastings, Happy Hour Fridays, and more!

Please join us on our social media for event updates as well as our website at claibornechurchill.com for our Annual Event Calendar.

Wishing you and yours the most wonderful Holiday Season!

WWW.CLAIBORNECHURCHILL.COM

EMAIL: WINECLUB@CLAIBORNECHURCHILL.COM | PHONE: 805 · 544 · 4066



Claiborne & Churchill was the joyful scene of the wedding of our daughter Elizabeth, who married her long-time beau Andrew Paisano on October 8th.

HOLIDAY 2022

Cellar Club News

Season's Greetings! We are happy to report that Harvest 2022 is over and done, and what a strange harvest it was! A light crop overall, a fierce heat-spike in mid-September, and a late-season rain. (Hey, I thought we were in California!) We picked and crushed nearly the entire harvest in one month; by October 1st only Syrah and Grenache remained on the vines. But we are pleased to see that a lot of good wine is now tucked away in barrels and tanks, to await blending and bottling in the new year, and we can now turn our attention to bringing you some wonderful new wines to brighten your Holiday Season.

-- Clay & Fredericka Thompson