

2021 ESTATE DRY RIESLING

Although we have been making our iconic Dry Riesling since our first crush in 1983, it was not until 2005 that we planted our Estate Vineyard. Our aim is to produce a Dry Riesling that reflects the terroir of our site and is charming in its youth and complex and nuanced as it matures. (In Alsace the vintners claim that you shouldn't open a Riesling until it's four years old!)

Our 2021 Estate Riesling opens with aromatic hints of apple, tangerine and macadamia nut. The bright citrus flavors and the classic minerality are accompanied by a balance of bracing acidity, soft tannins and a slightly creamy texture. Serve it with seafood (especially shellfish), with chicken, or with its favorite partner: Choucroute Garnie a l'Alsacienne.

ALCOHOL 12.9%
HARVESTED October 13, 2021
VINEYARD 100% Estate
Claiborne Vineyard, Edna
Valley AVA
CLONES 17, 49
AGING 100% Neutral Barrel
Fermented and Aged
BOTTLED August 31, 2022
CASES PRODUCED 226
RETAIL PRICE \$34



2020 PINOT NOIR, GREENGATE RANCH & VINEYARD

Winemaking in the Edna Valley is and has always been a collaborative venture, a culture of mutual respect and generous cooperation among the many vineyards and wineries who are our neighbors. One of our most valued relationships is with our neighbors directly across the road from us, Greengate Ranch & Vineyard. We have been buying their excellent Chardonnay and Pinot Noir every year since their first harvest in 2015.

This 2020 Pinot Noir from Greengate is a blend of three clones, each crushed, fermented and barreled down separately. Each clone contributes something unique to the final blend: they "marry well" to create a wine with a bouquet of cherries and berries, candied apples and a hint of forest floor, accompanied by rich flavors of strawberry and rhubarb on the palate, a kiss of oak, and a nice, lingering finish. This wine will elevate your dinner of Prime Rib or Rack of Lamb or even a spicy Cioppino.

ALCOHOL 13.9%
HARVESTED 2020
VINEYARD 100% Greengate
Ranch & Vineyard
CLONES 943, 115, Pommard
AGING Barrel Aged in
25% New French Oak for 10
Months
BOTTLED August 11, 2021
CASES PRODUCED 190
RETAIL PRICE \$52



2021 CUVÉE FREDERICKA

We have always had a special penchant for The Fine Art of Blending, ever since the first Edelzwicker we bottled in 1983. That wine, which we still make today, blends various "noble" (Edel) grape varieties of Alsace (Gewürztraminer, Riesling, Pinot Gris, etc) to make an enjoyable every-day quaffing wine. This Cuvée Fredericka goes a step further and blends Gewürztraminer and Riesling with a serious amount of Chardonnay. Each variety is fermented separately before blending, aging in French oak, and bottling.

The result is a wine with a sumptuous mouth-feel, rich texture, and a subtle fruitiness. A great wine to serve as an aperitif or with creamy pasta dishes, Dungeness Crab, or roasted vegetables.

ALCOHOL 13.3%
HARVESTED
August 30 - October 26, 2021
VINEYARDS 12.5% Riesling,
12.5% Gewürztraminer,
75% Chardonnay
AGING 100% Neutral Barrel
Fermented and Aged
BOTTLED August 31, 2022
CASES PRODUCED 167
RETAIL PRICE \$36



2021 SYRAH

This is a wine that exemplifies the versatile nature of the Syrah grape. While warmer regions than ours offer Syrahs that are big, rich and ripe, our coastal microclimate, with its cool mornings and warm nights, produces a balanced Syrah full of savoriness and fruit. The flavors are concentrated, and the acidity is lively.

There are notes of leather, pepper and dusted cocoa in the nose, with wild blueberries and chutney on the palate. Soft tannins bode well for its early drinkability. Try it with short ribs, wood-fired pizza, or a hearty Daube de Provence.

ALCOHOL 14.2%
HARVESTED 2021
VINEYARDS 100% Orcutt
Road Cellars
AGING Barrel Aged in
11% New French Oak for
10 Months
BOTTLED August 31, 2022
CASES PRODUCED 209
RETAIL PRICE \$39



RECIPE: CHOUCROUTE GARNIE

Most cookbooks despair of translating the French name of this iconic dish of pickled cabbage and assorted meats, so we might as well just get used to calling it “Choucroute”; after all, French is the official language of Alsace.

Preparation:

Fry the bacon in a large pot or Dutch oven until most of the fat is rendered, then add the butter, chopped onion and garlic and sauté until softened. Add the sauerkraut, wine, water or stock, mix in the bay leaves, juniper berries, caraway seeds and pepper and simmer until hot, allowing the alcohol in the wine to boil off.

Cook or warm up the meats until piping hot and serve with (or on top of) the sauerkraut.



Ingredients:

- 2 Pounds (1 large jar) of Sauerkraut
- 1 Large Onion, chopped
- 2 Cloves of Garlic, minced
- 2 Tablespoons Butter
- 1 Cup Dry Gewürztraminer or Riesling
- 1 Cup Water or Stock
- 2 Bay Leaves
- 10 or 12 Juniper Berries
- 1 Tablespoon Caraway Seeds
- 1 Teaspoon Pepper
- 4 Slices of Smoked Bacon, cut into one-inch pieces
- 2 Pounds Assorted Smoked Pork (loin, chops, hock, ham and/or belly)
- 2 Pounds Assorted Pork Sausages and/or Frankfurters

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CLAIBORNE &
CHURCHILL
WINERY



WINTER 2023

Cellar Club News

Greetings, All! We hope you are well and have navigated the rough weather we've all had over the past several weeks. Here in California we are grateful for the rain, even though it came with some unwelcome consequences. Fortunately, we at Claiborne & Churchill escaped any serious damage: no downed trees, no flooding, just a serious dearth of visitors!

As some of you know, 2023 marks the 40th Anniversary of Claiborne & Churchill, and we are very excited to celebrate it with a number of special new wines and events. Most notably, a Special Pick-up Party/ Anniversary Bash on May 13th. Stay tuned for more information!

Until then, be well, stay dry, and enjoy these new Cellar Club releases.

-- Clay & Fredericka Thompson