

Cellar Club News

WINERY









GREETINGS ALL! Summer has finally come to the Edna Valley, and with it comes an extra "bonus" selection of wines for our Cellar Club members. You are wise to subscribe to this summer offering; each of these four wines is a new release, which otherwise might have passed you by. We encourage you to re-order after you've sampled them. Because of limited quantities, at least a couple of them could be sold out within a month or two.

2017 Classic Estate Pinot Noir

Among the four different Pinot Noirs we produce each year, we give the name "Classic" to the one that typifies everything we love about this grape: its fresh fruitiness, vibrancy, elegance and charm. Our 2017 Classic, a blend of grapes from three different clones of our Estate "Twin Creeks" Pinot Noir, is a true benchmark for quality Pinot Noir from our Edna Valley AVA.

The wine opens with a whiff of earthiness before bursting forth with a veritable "fruit cocktail" of cherries and berries. The finish is lean and long. No wonder people say that Pinot Noir is the ideal red "food wine;" it enhances all kinds of dishes without in any way seeking to dominate them.

ALCOHOL 13.9%

HARVESTED September 3-21, 2017

VINEYARD 100% Estate Twin Creeks
Edna Valley AVA

CLONES 48% Martini, 32% 2A, 20% #113

AGING 15% New French Oak
Aged 10 Months in Barrel

BOTTLED August 9, 2018 CASES PRODUCED 750 RETAIL PRICE \$32



2017 SYRAH SPANISH SPRINGS VINEYARD

This is our second vintage of Syrah from Spanish Springs, a relatively new vineyard a few miles west of us and just a stone's throw from the Pacific Ocean. In a few short years it has proved itself to be a source of some of the finest grapes in our area.

The 2017 we are now releasing is a mouthwatering, multi-layered example of a cool-climate Syrah: floral and spicy, with ample soft tannins and enough bracing acidity to provide a long, lingering finish. There are hints of blackberries and licorice in the nose, and on the palate suggestions of berry cobbler or tarte Tatin. An extra six months of barrel-aging has made this wine ready to savor now. Only 188 cases produced.

ALCOHOL 14.3%

HARVESTED November 3, 2017

VINEYARD 100% Spanish Springs Vineyard

AGING 12.5% New French Oak,
Aged 18 Months in Barrel

BOTTLED June 19, 2019

CASES PRODUCED 188

RETAIL PRICE \$39

2018 DRY RIESLING

2018 was one of those rare vintages that was cool throughout the growing season. Not even the typical September heat wave made an appearance. This allowed the fruit to mature gradually to a high level of ripeness, while at the same time preserving a maximum amount of freshness.

Our new Dry Riesling is a beautifully balanced blend of fruit from "Oliver's Vineyard" (just down Corbett Canyon Road from us) and our own Estate "Claiborne Vineyard." In the glass there are floral notes of honeysuckle and jasmine, as well as fruity hints of lemon zest and melon. The palate suggests stone fruits such as peach and nectarine. Riesling lovers would say this is a classic Riesling with good "breeding". Here at Claiborne & Churchill we just say it's "downright slurpalicious."

ALCOHOL 13.3% **RESIDUAL SUGAR 0.2%** HARVESTED October 19 & 22, 2018 VINEYARDS 67% Oliver's Vineyard, 33% Estate Riesling, Claiborne Vineyard Edna Valley AVA AGING 100% Tank Fermented and Aged BOTTLED March 5, 2019 **CASES PRODUCED 650 RETAIL PRICE \$24**

ALCOHOL 14.1%

HARVESTED November 2, 2018

VINEYARD 100% Wolff Vineyards.

Edna Valley AVA

AGING 100% Tank Fermented and

BOTTLED June 19, 2019

CASES PRODUCED 82

RETAIL PRICE \$32

Neutral Barrel Aged for 5 Months



2018 CHARDONNAY WOLFF VINEYARDS

Wolff Vineyards, which is on low hills on the east side of the Edna Valley, is planted predominantly to Chardonnay. It is one of the older plantings in the appellation and is comprised exclusively of Wente selections – a field selection sometimes called heritage that has been in circulation for decades. Wente Chardonnay selections are becoming increasingly rare as they are supplanted by the more modern Dijon clones.

The grapes were picked very late in the vintage. The juice was fermented at cool temperatures in stainless steel tank, and then transferred to neutral flavored older oak barrels. The secondary malolactic fermentation was prevented in order to preserve the purest expression of the Chardonnay fruit character.

in a young white wine. The aromas open with a strong floral and honey tone that borders on gardenia. Supporting these high tones is a middle layer of peach, sautéed apple, and ginger. The base is an intriguing combination of wet slate and caramel. The mouth is elegant and balanced with all the primary components in harmony. The acid, tannins, and fruit flavors complement rather than compete with each other.

Wines such as this, made in a Chablis style, can be enjoyed without the company of food, but will reveal their truest quality and character at the table accompanying a wider range of flavors than you might expect given their overall slimness.

Notes contributed by our (eloquent and articulate) Consulting Winemaker Larry Brooks

Unsurprisingly the color is pale - barely golden, as it should be

UPCOMING EVENTS

Saturday · August 24, 2019 · 6PM PIG ROAST & SEAFOOD BOIL

Join us on Saturday, August 24 for a delicious al fresco dinner in our garden. Enjoy a three course meal with appetizers, dinner salad, Pig Roast, "New England" Seafood Boil with crab, clams, mussels, shrimp, corn, red potatoes, sausage and a dessert bar. It will be a party in our garden with an ample flow of Claiborne & Churchill wines, live music and good company!

Friday · July 26 · August 9 · August 23 · September 6, 2019 · 5:30-7:30PM SIPS & SONGS CONCERT SERIES

Enjoy a fun and relaxing evening in our garden with C&C Wine, delicious eats from SLO's most popular food trucks, and live music. Don't forget your dancing shoes!



