2022 ESTATE DRY RIESLING

We picked the fruit for this signature C&C wine early on a Tuesday morning in late September, finishing before daybreak with about 4 tons of fresh, cool grapes a little

over 22 degrees Brix. Gently pressed to extract maximum flavor and aroma, the juice was first settled in stainless steel before racking into tanks and barrrels. As has always been our method since our first vintage

in 1983, this Riesling has been fermented to dryness, while still retaining the fresh and fruity hallmarks of the grape.

In the glass the wine opens with aromas of white flowers and lemon zest, with hints of minerality. On the palate there are flavors of lemon, lime and pomelo, with perhaps a suggestion of brioche on the finish. A Riesling like this, with its crisp acidity and generous mouthfeel, is a natural "food wine," complementing the food without trying to dominate it. Try it with seafood (crabcakes, halibut, clam chowder) or poultry (as in the classic Alsatian Coq au Riesling). ALCOHOL 13% HARVESTED Sep 28, 2022 VINEYARD 100% Estate Claiborne Vineyard, Edna Valley AVA

CLONES 17, 49

AGING 50% Stainless Steel and 50% Neutral Barrel Fermented and Aged BOTTLED May 16, 2023 CASES PRODUCED 231 RETAIL PRICE \$36

2021 PINOT NOIR, GREENGATE RANCH & VINEYARD

Greengate Ranch lies directly across the road from us, and we have been sourcing fruit from it since their first vintage. It is an ideal Edna Valley site, with its clay soil, warm sunny days and cool ocean breezes in the night. This bottling is the

last Pinot Noir from our excellent 2021 vintage, following in the footsteps of our much-praised Twin Creeks and

Runestone Pinot Noirs from that year.

To make this wine, we sampled dozens of barrels of Greengate Pinot Noir before winemaker Zack Geers assembled a blend of eight barrels with the special distinctiveness we look for in this Pinot. There are aromas of black cherries, mixed berries and vanilla bean, backed by a hint of toasty French oak. On the palate there is an interesting interplay of rhubarb and cherries, earthiness and cinnamon. A beautiful and much-anticipated C&C wine! ALCOHOL 13.8% HARVESTED Sep 20, 24, 29, 2021 VINEYARD 100% Greengate Ranch & Vineyard CLONES 943, 115, Pommard AGING Barrel Aged in 25% New French Oak for 10 Months BOTTLED August 31, 2022 CASES PRODUCED 197 RETAIL PRICE \$54

2022 CUVÉE FREDERICKA

As many of you know, we at Claiborne & Churchill have a special expertise for creating intriguing and delicious blended wines, such as our *Edelzwicker* or our *Straw Bale* series. The blend we name after Fredericka has been a special favorite

among our customers and staff for over 10 years. What makes this wine so

special is its varietal makeup: the richness of Chardonnay from our Edna Valley melding beautifully with the exotic spiciness of our Dry Gewürztraminer and the comforting aromatics of our Dry Riesling.

More than generous in aroma, it boasts notes of fresh pear and rose petals and suggestions of baking spices and fresh cream, leading to a long, smooth "Riesling-like" finish. Enjoy it on its own or with richly flavored dishes like lobster ravioli, four cheese white pizza, or butternut squash risotto. ALCOHOL 13.2% HARVESTED Sep 14, 20, 28, 2022 BLEND 18% Riesling, 16% Gewürztraminer, 66% Chardonnav

AGING 100% Neutral Barrel Fermented and Aged BOTTLED August 15, 2023 CASES PRODUCED 273 RETAIL PRICE \$38

2022 SYRAH

Crafted from locally grown grapes from the northern end of the Edna Valley, this wine captures the classic characteristics of a cool-climate Syrah. Following continued drought conditions, early bud break and a cool and windy spring, the warmer summer months in 2022 allowed us to hand harvest this Syrah

in mid-October. Following fermentation, the wine aged in well seasoned French oak barrels for 10 months before bottling.

There are lively aromas of wild blueberries, peppered jerky and granola, leading to flavors of ripe purple plum and black pepper, silky tannins and a smooth finish. Enjoy this wine with barbecued beef ribs, smash burgers, and perhaps a spicy, smokey Cajun dish like the recipe that accompanies this newsletter. ALCOHOL 14% HARVESTED Oct 20, 2022 VINEYARD 100% Orcutt Road Cellars CLONE Estrella AGING Barrel Aged in Neutral French Oak for 10 Months BOTTLED August 15, 2023 CASES PRODUCED 204 RETAIL PRICE \$40



RECIPE: SHRIMP CREOLE

This is a wonderful almost one-pot meal, perfect for a winter dinner! For an interesting and hearty twist, try blending the rice into the stew, adding pieces of smoked ham.

Preparation:

Chop the onion, peppers and celery and sauté in the butter until slightly soft. Add the spices and remaining ingredients except for the shrimp. Simmer for 20 minutes, then add the shrimp and cook until they turn pink. Serve on white rice, with extra red pepper or hot sauce as needed.



- 1 medium onion
- 1 celery stalk
- 1 red bell pepper
- 1 green bell pepper
- 1 bay leaf
- 1 tsp cayenne pepper
- 1 tsp thyme
- 1 medium can crushed tomatoes
- 1 small can tomato paste
- 1 cup chicken or (preferably) fish stock

salt and pepper

- 2 cloves minced garlic
- 1 lb shelled but uncooked shrimp
- 2 Tbsp unsalted butter







WINTER 2024

Cellar Club News

Greetings from a rainy San Luis Obispo! It's early February as I write these words, and we've already begun bottling the wine we made last fall; fresh, fruity and flavorful. In the coming months some of these new wines will be coming your way, but for this Cellar Club release we have some beauties from 2021 and 2022.

In the Tasting Room and the Garden we are busy putting together this year's line-up of interesting and entertaining events for 2024; concerts, dinners, pick-up parties and so on. We will be keeping you abreast of these in forthcoming newsletters, emails, and on our social media.

Speaking of news, on a personal note Fredericka and I are excited and proud to announce that on the day after Christmas our daughter Elizabeth and her husband Andrew gifted us with our first grandchild: Benjamin Claiborne Paisano. We could be a little bit biased, but we're pretty sure he is the most beautiful baby in the world. See for yourself! Until then, be well, stay dry, and enjoy these new Cellar Club releases.

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-- Clay & Fredericka Thompson