

CLAIBORNE & CHURCHILL

Dry Riesling Central Coast

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

91
POINTS



About the Wine

Riesling is widely considered one of the world's greatest wine grapes, and Claiborne & Churchill is proud to be recognized as one of the world's premier Riesling producers. It has been one of our signature wines since our first vintage in 1983, and we have always chosen to make our Riesling in a dry style, inspired by the classic Rieslings of the Alsace region. Our aim is to offer the lovely fruit of the Riesling grape in a well structured and dry food wine. Our Riesling can be enjoyed equally well at the dinner table or on its own as an aperitif wine.

At Claiborne & Churchill, traditional winemaking practices prevail. This Riesling was hand-harvested and gently whole-cluster pressed. 90% was tank-fermented cold, while the other 10% was barrel-fermented in seasoned (neutral) French oak. The final blend thus combines classic Riesling aromatics with excellent texture and mouth-feel.

We consider Riesling the most food-friendly of white wines; it lovingly enhances many kinds of cuisine without trying to dominate them. Riesling is a wonderful wine with poultry and seafood, especially shellfish (Dungeness Crab and Dry Riesling are a match made in heaven). It also complements the exotic flavors of Asian food (Chinese, Thai, Indian, sushi), and is the "go-to" wine for vegetarian dishes.

VINTAGE 2013

SUGGESTED RETAIL \$20.00

ALCOHOL 13.2% pH 3.12

RESIDUAL SUGAR 0.55%

HARVESTED October 1 & 17, 2013

BRIX AT HARVEST 22.9° & 23.2°

BOTTLED April 8, 2014

CASES PRODUCED 1,121 750ml

VINEYARDS 73% Oliver's Vineyard, Edna Valley AVA
27% Viento Vineyard, Monterey County
