

CLAIBORNE & CHURCHILL

Dry Riesling Central Coast



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.

This wine was made in traditional C&C fashion. 2/3 tank fermented at cold temperatures and 1/3 barrel fermented in neutral French oak. Select yeasts were used to enhance the aromatic qualities in the grape.

Dry Riesling is a wine that brings out the best in many kinds of cuisine, without trying to dominate them. Wonderful as an aperitif, but also great with pork, shellfish, sushi, or vegetarian dishes, your choices are virtually limitless.

Tasting Notes

This wine shows a rich, ripe, and intense fruit. From its honeysuckle aromas to its peaches-and-cream flavors, it is perhaps the most opulent Dry Riesling we've made, bigger and more full-bodied, viscous and mouth-filling, with a finish that seems to go on forever.

"We pre-tasted the 2009 Claiborne & Churchill Riesling and it is one of the finest dry Rieslings in California. It won't be released until late summer but is worth waiting for."

- Dan Berger

Dan Berger's Vintage Experience
May 2011

VINTAGE 2009

SUGGESTED RETAIL \$18.00

ALCOHOL 12.6% pH 3.33 TA 5.92 g/l

RESIDUAL SUGAR 0.33%

HARVESTED October 5 and 12, 2009

BRIX AT HARVEST 23.6°

BOTTLED May 7, 2010

CASES PRODUCED 324 750ml

VINEYARDS 62% Talley Vineyard & 38% Laetitia Vineyard, Arroyo Grande AVA
