



Unmistakably intense and aromatic, Gewürztraminer has been the flagship variety at Claiborne & Churchill since our founding in 1983. We rely upon traditional winemaking techniques, such as whole cluster pressing, native yeast fermentation in neutral oak barrels, and extended lees contact to produce a wine that shows complexity, mouthfeel, and balance.

Our Gewürztraminer excels as an accompaniment to many spicy ethnic cuisines: we love it with Chinese, Thai and Indian food; Korean Barbecue; Jambalaya; Paella; Tapas; or even with Baja-style fish tacos. It is also the classic Holiday Dinner wine (Thanksgiving, Christmas, Easter), since it is perfect with turkey, ham, or pork and complements a wide variety of flavors.

VINTAGE 2007
SUGGESTED RETAIL \$18.00
ALCOHOL 13.8% pH 3.66 TA 6.5 g/l
RESIDUAL SUGAR 0.3%
HARVESTED September 28, 2007
BRIX AT HARVEST 23.6°
BOTTLED March 24 & 25, 2008
CASES PRODUCED 1,950 750ml
VINEYARDS 77% Ventana Vineyard,
Arroyo Seco AVA and 23% Carmel
Vineyard, Monterey

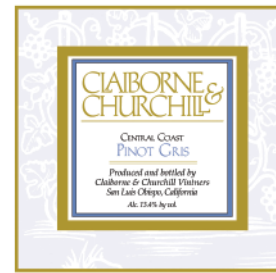


Riesling is widely considered one of the world's greatest wine grapes, and Claiborne & Churchill is proud to be recognized as one of the world's premier Riesling producers.

This wine 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.

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.

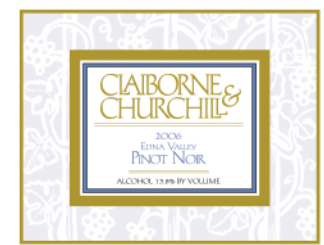
VINTAGE 2007
SUGGESTED RETAIL \$18.00
ALCOHOL 12.6% pH 3.34
RESIDUAL SUGAR 0.4%
HARVESTED October 9, 2007
BRIX AT HARVEST 23.4°
BOTTLED April 24, 2008
CASES PRODUCED 1,789 750ml
VINEYARDS 80% Ventana,
Arroyo Seco AVA and 20% McFarland,
Monterey



Like our other "Alsatian style" wines, such as our Dry Gewurztraminer, Dry Riesling, and Dry Muscat, Claiborne & Churchill's Pinot Gris follows the rich and silky model of Alsatian Pinot Gris rather than the light and airy "Pinot Grigios" that now abound. We like our Pinot Gris to have good body and structure as well as flavor and fruit.

Because of its generous flavors and "heft" on the palate, this wine will hold its own with foods such as pork, duck and foie gras, or full-flavored dishes like Cioppino, Bouillabaisse, crab au gratin or lobster thermador.

VINTAGE 2007
SUGGESTED RETAIL \$18.00
ALCOHOL 13.4% pH 3.43
RESIDUAL SUGAR 0.2%
HARVESTED October 6, 2007
BRIX AT HARVEST 23.5°
BOTTLED February 8, 2008
CASES PRODUCED 694 750ml
VINEYARDS 75% Los Coches
Vineyard, Monterey and 25%
Moretti Canyon, Edna Valley



We like to think of this wine (one of four Pinot Noirs that we produce from this AVA) as our "Edna Valley" Pinot Noir, utilizing fruit from different clones and vineyards, all within a mile or two of our winery.

Our 2007 has every thing you want in a Pinot Noir: a seductive bouquet of violets in the nose, a wallop of cherries-and-berries on the palate, a nice touch of good wood, and a long and elegant finish.

Without question the most elegant and food-friendly of red wines, Pinot Noir has the acidity to stand up to almost any food, without the heavy tannins that can overpower delicate food. Pair with veal, lamb, duck, game, foie gras, truffles, and cheese!

VINTAGE 2007
SUGGESTED RETAIL \$26.00
ALCOHOL 13.8% pH 3.65
RESIDUAL SUGAR < 0.05%
HARVESTED Sept. 5 - Nov. 18, 2007
BRIX AT HARVEST 24.8°
BOTTLED May 12, 2008
CASES PRODUCED 2,380 750ml
VINEYARDS 90% Twin Creeks, Edna
Valley AVA and 10% Wolff Vine-
yards, Edna Valley