



GREETINGS! As we continue our journey through the ever-changing, always-challenging year of 2020, we are mindful of how grateful we are to you and all of our loyal customers who continue to support us. And so, with spirits lifted, we are now excited to begin our 38th harvest season. Following a cool June and July, the weather quickly shifted to an exhausting heat wave which not only brought high humidity but also intensified the fires that blazed throughout California. Our winemaking team was not only up for the challenge of bringing in fruit early, but they've done an incredible job of adjusting to the unpredictable weather conditions so that we may be able to produce the best wines possible for you. We wish you all the very best this fall season. We hope you enjoy these new releases (as we intend to do)!

2019 EDELZWICKER

Unless you are new to our wines, you're probably familiar with our Edelzwicker, a wine long considered a "cult classic". This wine sells out quickly each year due to its popularity and small production size. Since the grapes in this white blend are of the "noble" (Edel) grapes of Alsace (Riesling, Gewürztraminer, Pinot Gris, Muscat), they offer a harmonious balance of fruit and floral aromas and flavors. As soon as you pour the 2019 Edelzwicker in the glass, you'll notice a nice interplay of orange blossom, sweet fruit, and spice. It's fresh, playful, and most importantly, dry. A wine as incredibly balanced as this is sure to pair well with a myriad of dishes. We recommend pairing with hard cheeses, fire-roasted pizza, and with Thanksgiving coming our way, roast turkey!

ALCOHOL 13%
RESIDUAL SUGAR 0.15%
HARVESTED October 24, 26, 28, 2019
BLEND 72% Gewürztraminer
14% Orange Muscat
14% Riesling
AGING 100% Tank Fermented and Aged
BOTTLED February 19, 2020
CASES PRODUCED 163
RETAIL PRICE \$24



2019 PINOT BLANC

Ever since our 2016 Pinot Blanc sold out, we've received numerous requests to bring this wine back into the C&C line-up. We've heard you loud and clear. We're proud to announce the release of our 2019 Pinot Blanc. We sourced this wine from a cool-climate vineyard a couple of hours north of us, and fermented the juice in seasoned (older, neutral) oak barrels. It is a perfect counterpart to our Edelzwicker: sumptuous, intriguing, and mature. Hallmark aromas of cantaloupe, cedar, and popcorn lead into inviting flavors of vanilla custard and honeydew. The barrel-aging process contributes to the wine's rich and mouth-filling textures. A perfect dinner wine to pair with a creamy alfredo pasta or panko-crusted tilapia.

ALCOHOL 13.3%
HARVESTED October 29, 2019
VINEYARDS 100% Mesa del Rio Vineyard
AGING Neutral Barrel Fermented and
Barrel Aged for 6 Months
50% ML Fermentation
BOTTLED May 12, 2020
CASES PRODUCED 147
RETAIL PRICE \$26



2018 GREENGATE PINOT NOIR, EDNA VALLEY

One of the many benefits of producing Pinot Noir here in the Edna Valley is the wide variety of superior fruit from respected growers. One of our favorites is Greengate Ranch & Vineyard, just across the road from our winery, whose quality Pinot is highly regarded for its distinctive and complex profile. The 2018 growing season produced plentiful yields of excellent quality fruit, allowing us to select the very best barrels for this release. When opening your first bottle, allow the wine to breathe and enjoy the seductive aromas of violets, lavender, and orange zest. The palate exhibits pronounced flavors of red cherries covered in dark chocolate, supported by gripping tannins and a soft, silky finish. As our winemaker quipped, "this is a wine of easy virtue". Elevate your palate as you serve this delectable Pinot Noir with grilled quail or wild Alaskan salmon.

ALCOHOL 14.1%
HARVESTED September 13 and 20, 2018
VINEYARDS 100% Greengate Ranch & Vineyard
Edna Valley AVA
CLONES 2A and Pommard
AGING 30% New French Oak
Aged 10 Months in Barrel
BOTTLED August 16, 2019
CASES PRODUCED 242
RETAIL PRICE \$52



2018 SYRAH/GRENACHE, SPANISH SPRINGS VINEYARD

Since we first produced this Rhone-style blend a few years ago, the wine has acquired quite a following. An interesting feature of Syrah and Grenache is that (unlike Pinot Noir) they are able to thrive in both warm climates (as do our friends' up in Paso Robles) and cool climates (where we're located). And while warm climate variations are beautiful in themselves, the Rhone varietals grown at our neighboring Spanish Springs Vineyard benefit from coastal conditions, giving the grapes, and in turn the wine, a compelling balance of fruit, earth, and structure. This 2018 vintage wine opens with aromas of chocolate malt, briar, and dried tea leaves. On the palate, flavors of spiced plum chutney and crushed cherries integrate well with the wine's brothy, mushroomy elements. The mouthfeel is zippy, youthful and savory all in the same sip. We recommend cellaring a few bottles for a rainy day.

ALCOHOL 14.6%
HARVESTED October 5, 9, 2018
VINEYARD 100% Spanish Springs Vineyard,
San Luis Obispo County
BLEND 65% Syrah and 35% Grenache
CLONES Syrah: Alban and 174
Grenache: Alban
AGING Neutral Barrel Aged for 16 months
BOTTLED April 8, 2020
CASES PRODUCED 172
RETAIL PRICE \$46



RECIPE: MOROCCAN MEAT PIE

Ingredients:

1 medium onion	3 tbs oil
1 lb. ground lean lamb	½ c slivered almonds sauted in butter
⅓ c raisins or currants	2 tsp cinnamon or 1 tsp ground allspice
2 beaten eggs	salt and pepper to taste
¼ lb. melted butter	1 pkg filo (phyllo) dough
1 beaten egg yolk	a little sugar and cinnamon to garnish

Brown onion and lamb in skillet. Remove from heat, stir in almonds, raisins or currants, cinnamon or allspice, and eggs. Brush a large pie pan (about 8-9 inches in diameter and 1½ inches deep) with butter. Fit a sheet of filo in the dish so you have enough for the ends to fold up and overlap the edges. If this is not possible, use 2 overlapping sheets of filo. Lay 6 sheets of pastry on top of each other, brushing melted butter evenly between each layer.

Pour filling into prepared pan. Cover with another 4 half-size sheets of filo, each one brushed with melted butter. Tuck the top of filo sheets between the overlapping bottom sheets and sides of dish. Brush the top with egg yolk and sprinkle with a little sugar and cinnamon. Bake at 350° for 50 to 60 minutes until pastry is crisp and deep golden brown. Serves 4 as a main dish.

