

2024 DRY RIESLING, CENTRAL COAST

Crafted from cool-climate vineyards in Edna Valley and Monterey County, and fermented in stainless steel to preserve its vivid aromatics, our 2024 Central Coast Dry Riesling continues our tradition of producing elegant, food-friendly Rieslings. This latest vintage opens with intriguing floral notes, with hints of graphite, ripe mango, lemon rind, and nectarine. On the palate, stone fruits like white peach and mango mingle with playful hints of pineapple gummy bear. A lively texture and bright, lingering acidity add dimension and lift. Celebrated as one of the world's most versatile food wines, Dry Riesling has been at the heart of our winemaking since 1983. Pair this vintage with Thai green curry, grilled shrimp tacos, Dungeness crab, or a tangy goat cheese salad. It shines alongside bold spice, rich seafood, and autumn fare.

ALCOHOL 13%
HARVESTED Oct 2 & 14, 2024
VINEYARDS 73% Santa Lucia Highlands, Monterey County and 27% Claiborne Vineyard, Edna Valley AVA
CLONES 17 AND 49
AGING 100% Stainless Steel Fermented and Aged
BOTTLED March 20, 2025
CASES PRODUCED 368
RETAIL PRICE \$30



2023 RUNESTONE PINOT NOIR

Since the early '90s, our Runestone Pinot Noir has been a "barrel select" wine, showcasing the very best barrels in our cellar. The intriguing label honors Clay's former career as a Professor of Ancient Norse Languages and Specialist on the Runic Inscriptions of Viking Scandinavia. This 2023 vintage blends intense aromas of dark ripe cherries, tart raspberry, currants, violets, and warm spice with subtle oak nuances. On the palate, rich flavors of spiced chutney, ripe cherries, cranberry, and hints of sweet tobacco and chocolate unfold with a smooth, velvety texture and a long, elegant finish. Pinot Noir is one of the most food-friendly of red wines, and this wine shines alongside roast duck, beef tenderloin, juicy pork chops (see featured recipe), or a platter of bold cheeses. Complex yet refined, it promises to age beautifully over the next six to ten years.

ALCOHOL 14.2%
HARVESTED Sept 18 and Oct 3 & 12, 2023
VINEYARDS 57% Spanish Springs, 28% Greengate Ranch, 15% Twin Creeks
CLONES 114, 2A, 115, 943
AGING Barrel Aged in 29% New French Oak barrels for 10 months
BOTTLED August 13, 2024
CASES PRODUCED 157
RETAIL PRICE \$66



*Premier Cru members will also receive one bottle each of Dry Gewürztraminer and Classic Pinot Noir.

2024 CHARDONNAY

Though we've only been making this Chardonnay for a handful of years, it's quickly become a fan favorite and one that Clay and Fredericka personally reach for often. Our 2024 SLO Coast Chardonnay returns in extremely limited quantities after selling out swiftly last vintage. This year's fruit comes from two standout coastal sites: Spanish Springs Vineyard and Greengate Vineyard, the former just down the road from us and the latter right across the street. Fermented in stainless steel with no malolactic fermentation, it showcases a crisp, clean profile. Aromas of jasmine, white peach, pineapple, and shale lead into a vibrant palate of green apple, lemon, and tropical fruit. A cool, steady growing season yielded beautifully balanced fruit. Dubbed our "breakfast wine," it pairs effortlessly with Quiche Lorraine, soft cheeses, or it's a delight all on its own.

ALCOHOL 13.5%
HARVESTED Sep 19 & 27, 2024
VINEYARD 80% Spanish Springs and 20% Greengate Ranch & Vineyard
CLONE 4 & 76
AGING 100% Stainless Steel Fermented and Aged
BOTTLED May 8, 2025
CASES PRODUCED 124
RETAIL PRICE \$40



2023 SYRAH/GRENACHE

It's no secret that, alongside Pinot Noir, we love crafting wines from Rhone varieties, especially from our cool-climate coastal vineyards. For the 2023 Syrah/Grenache, we sourced fruit from Spanish Springs Vineyard, just a few miles from the Pacific Ocean. Winemaker Zack Geers struck a perfect balance between savory notes of Syrah and the ripe, briary berry notes of Grenache. The bouquet offers aromas of star anise, violets, and blackberry, while the palate reveals flavors of blackberry tarte, plum, bramble, white pepper, and a hint of spice. With its tight, youthful tannins and a vibrant, long finish, this wine has benefited from extended barrel aging, boasting great energy and structure. Perfect now or ready to age, it pairs beautifully with grilled lamb or pork, rich Mediterranean fare or roasted vegetables.

ALCOHOL 14%
HARVESTED Oct 31 and Nov 8, 2023
VINEYARD 100% Spanish Springs Vineyard
BLEND 67% Syrah and 33% Grenache
AGING Barrel Aged in 14% New French Oak barrels for 18 months
BOTTLED March 20, 2025
CASES PRODUCED 153
RETAIL PRICE \$52



RECIPE: Juicy Bone-In Pork Chops with Plum Sauce

Preparation:

If the pork chops are refrigerated, remove and season both sides with salt and pepper. Let them rest for at least a half-hour while you mix the ingredients for the spice rub. Pat the pork chops dry with a paper towel and then apply the spice rub generously to both sides.

Sear the pork chops in hot oil in a heavy skillet for a couple of minutes on both sides, then transfer to an oven-proof pan and cook in a 350° oven for ten or twelve minutes, until your meat thermometer reads at least 145°F. Remove and cover with foil while you make the sauce.

Scrape any goodies from the bottom of the skillet and then add the red wine or stock and sliced plums.

Simmer until the plums are soft, add the honey and vinegar and continue stirring. Turn off the heat and swirl in the butter. Plate the pork chops, ladle with the sauce and sprinkle the herbs on top. Serve with one of the Claiborne & Churchill red wines you've just received and are anxious to try!



Ingredients:

4 bone-In Pork Chops, 1.5 to 2 inches thick

Salt & Pepper

Spice Rub:

One or two teaspoon each of onion powder, garlic powder, chili powder, paprika, and all-purpose flour

Sauce:

3 ripe plums, sliced

1 cup beef stock, chicken stock or red wine

1 tablespoon vinegar

1 tablespoon honey

1 tablespoon butter

2 tablespoons parsley or thyme



FALL 2025

Cellar Club News

Greetings All!

Harvest is calling, and we're knee-deep (literally) into our *Forty-Third Harvest* here at Claiborne & Churchill! What started out as a cooler than normal summer evolved into consistently warm temperatures through the second half of the season. This means Winemaker Zack Geers and Assistant Winemaker Brandon Schwitter are hard at work crushing, pressing and fermenting. By the looks of it, 2025 is going to be a standout vintage. To celebrate our favorite time of year, we're presenting to you a line-up of Fall wines that are bound to excite the tastebuds. Enjoy!

-- Clay & Fredericka Thompson

WWW.CLAIBORNECHURCHILL.COM

EMAIL: WINECLUB@CLAIBORNECHURCHILL.COM | PHONE: 805 • 544 • 4066