

2025 DRY RIESLING, CENTRAL COAST

One of the signature wines of our Alsatian-inspired portfolio, the 2025 Central Coast Dry Riesling is sourced entirely from the cool-climate Santa Lucia Highlands just to our north. Tank-fermented and aged to preserve freshness and varietal character, this vintage is bright, expressive, and unmistakably Riesling. The nose opens with delicate florals, citrus and lemon curd layered over a distinctive mineral character. On the palate, flavors of ripe white peach and apricot are framed by lively acidity and a subtle richness that adds texture without sacrificing freshness. The wine finishes crisp, clean, and decidedly dry, with lingering citrus and mineral notes inviting another sip. Its combination of bright acidity and fruit makes this quite the versatile food wine. Pair it with Grilled Halibut, Spicy Thai Chicken Curry, or Spinach Quiche Lorraine (see recipe included in this newsletter).

ALCOHOL 13%
HARVESTED Oct 10, 2025
VINEYARDS 100% Santa Lucia Highlands, Monterey County
CLONES 17 AND 49
AGING 100% Stainless Steel Fermented and Aged
BOTTLED March 25, 2026
CASES PRODUCED 271
RETAIL PRICE \$32



2024 RUNESTONE PINOT NOIR

Our Runestone Pinot Noir, the crown jewel of our Pinot Noir bottlings, represents the art of blending at its finest. Each year, we taste through all the barrels in our cellar to select those that best complement one another. For 2024, Pinot Noirs from three neighboring vineyards come together in a layered, elegant blend. Aromas of vanilla, sweet red fruit, cranberry, cola, and holiday spice lead to flavors of blackberry, toasted oak, and a playful hint of Dr. Pepper. Aging in 33% new French oak adds depth, while velvety tannins keep the wine polished and balanced. Wine Enthusiast awarded this vintage 94 points, highlighting its compelling boysenberry, lavender, and woodspice aromas along with polished tannins and notes of raspberry, cardamom, and black pepper. A special Pinot for the table or cellar, pair it with Prime Rib, Rack of Lamb, or an aged Gruyère.

ALCOHOL 14.2%
HARVESTED Sept 18 and Oct 3 & 12, 2024
VINEYARDS 66% Spanish Springs, 17% Greengate Ranch, 17% Twin Creeks
CLONES 114, 2A, 943, 667
AGING 15% Whole Cluster Fermented, Barrel Aged in 33% New French Oak barrels for 10 months
BOTTLED August 6, 2025
CASES PRODUCED 130
RETAIL PRICE \$68



2025 CHARDONNAY

Just a few miles from the Pacific Ocean, Spanish Springs Vineyard continues to show why Chardonnay thrives along our cool Central Coast. Situated in the hills of Price Canyon, this coastal site produces fruit with beautiful natural acidity, freshness, and distinctive mineral character. Fermented and aged entirely in stainless steel, this 2025 Chardonnay allows those qualities to take center stage. Aromas of cantaloupe, fresh herbs, and a touch of tropical fruit yield to a lively palate of golden apple, ripe pear, and lush stone fruit. Beneath the fruit, a streak of slate-like minerality provides contrast and complexity. Bright acidity gives the wine plenty of zip, while its generous body carries through to a clean, refreshing finish. A natural at the table, pair it with Grilled Salmon, Lemon-herbed Chicken, or fresh Crab Cakes with Citrus Aioli.

ALCOHOL 13.5%
HARVESTED Sep 30, 2025
VINEYARD 100% Spanish Springs Vineyard
CLONE 4
AGING 100% Stainless Steel Fermented and Aged
BOTTLED June 2, 2026
CASES PRODUCED 156
RETAIL PRICE \$40



2024 SYRAH/GRENACHE

This blend offers a distinctly cool-climate take on two classic Rhône varieties. Sourced entirely from the aforementioned Spanish Springs Vineyard, this blend combines two-thirds Syrah with one-third Grenache. The vineyard's coastal conditions allow the fruit to ripen slowly, developing intensity while retaining freshness and savory complexity. Smoky aromas mingle with lavender, forest floor, and chocolate-covered cherries. The palate turns decidedly savory, with hints of anise, cracked pepper, dark chocolate, and smoky, roasted meat. Grenache brings lift and fruit to Syrah's darker, spicier character, while mouth-filling tannins give the wine a satisfyingly chewy texture and lingering finish. A natural match for hearty fare, this wine would be a great complement to Braised Short Ribs, Grilled Lamb, or Wood-fired Sausages.

ALCOHOL 14%
HARVESTED Oct 24, 2024
VINEYARD 100% Spanish Springs Vineyard
BLEND 67% Syrah and 33% Grenache
AGING Barrel Aged in 20% New French Oak barrels for 18 months
BOTTLED March 25, 2026
CASES PRODUCED 129
RETAIL PRICE \$52



RECIPE: Quiche Lorraine with Spinach

Preparation:

Saute ½ of a medium onion and 1 clove of sliced garlic in butter until soft, remove and save. Steam a large bag (10 ounces) of organic baby spinach until soft and then chop it into small pieces and set aside. Saute 4 ounces of uncured pancetta or 4 chopped pieces of bacon over medium heat until cooked (but not crisp). Drain on a paper towel to get rid of any fat or oil. In a mixing bowl, beat 3 large eggs, one-half cup of heavy cream, a pinch of nutmeg and a quarter teaspoon each of salt and pepper. Add the chopped spinach. Arrange the saved pancetta or bacon on the bottom of a pishell (either bought or made) and pour the custard/spinach mixture into it. Bake in a 375 degree oven for 25 to 35 minutes until the filling is browned and set. Serve with a chilled glass of C&C Dry Riesling!



Ingredients:

- ½ of a medium onion
- 1 clove of sliced garlic
- 10 ounces of baby spinach
- 4 ounces of uncured pancetta or 4 chopped pieces of bacon
- 3 large eggs
- ½ cup of heavy cream
- a pinch of nutmeg
- quarter teaspoon salt
- quarter teaspoon pepper
- pieshell (either bought or made)



FALL 2026

Cellar Club News

Greetings All! The 2026 growing season has certainly been one for the books! An unusually early start put our vineyards well ahead of schedule as we've already harvested Gewürztraminer, Pinot Gris, Chardonnay, Orange Muscat, Pinot Noir and Riesling. Over the next couple of weeks we will wrap things up with Syrah and Grenache, which we normally pick in October. By the time you read this, there's a good chance everything will already be happily fermenting in the cellar!

Mother Nature has kept things interesting, too. We've experienced hot days, a little rain, stretches of humidity, our familiar coastal fog, and even a little bit of smoke drifting in from regional wildfires. It's been nothing short of exciting, and we're eager to see how this remarkably early and eventful vintage takes shape in the cellar. Meanwhile, we're pleased to share with you our Fall Wine Club selections, a lineup perfectly suited for the season ahead, with its cooler evenings and festive gatherings.

-- Clay & Fredericka Thompson