

2023 PINOT NOIR BLANC

Our new 2023 Pinot Noir Blanc is a unique and vibrant expression of the Edna Valley's cool-climate terroir. We produced this rare white wine from Pinot Noir grapes that were harvested early to preserve its crisp acidity and bright fruit character. The skins were gently separated from the juice to prevent color extraction, resulting in a pale, shimmering hue.

The wine is fermented in both stainless steel tanks and in French oak barrels to retain its fresh yet creamy profile, highlighting aromas of apple, guava, and fresh fruit tart. Complex flavors of cider, peach, and citrus zest are elevated by lively spice and a satisfying finish. This limited release of Pinot Noir Blanc is the perfect accompaniment to roasted turkey with cranberry sauce, herb-stuffed pork loin, and oven-roasted brussels sprouts.

ALCOHOL 13%

HARVESTED Sep 20, 2023

VINEYARDS 100% Twin Creeks Vineyard, Edna Valley AVA

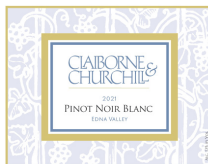
CLONE Martini

AGING 50% Stainless Steel Barrel and 50% Neutral Barrel Fermented and Aged

BOTTLED June 4, 2024

CASES PRODUCED 154

RETAIL PRICE \$40



2022 GREENGATE PINOT NOIR

Here at C&C we consider Pinot Noir the quintessential red wine for the holiday season. Thus, the release of our 2022 Greengate Pinot Noir is timed perfectly; it's the perfect glass for cozy evenings and celebratory meals alike. To make this beautiful wine, we hand-harvested the grapes and fermented the juice in small lots, allowing the delicate flavors and silky texture to shine through.

Aromas of ripe red berries, cherry, and warm spice mingle with subtle hints of oak, setting the stage for a beautifully balanced palate. Flavors of dried cranberry, pomegranate, and a touch of earthiness offer complexity and depth. The wine's luxurious mouthfeel is soft, silky, and mouth-filling, with a long, velvety finish. This Pinot Noir pairs elegantly with iconic dishes such as grilled salmon, roast duck, or a simple cheese platter of Brie and Gruyere.

ALCOHOL 13.8%

HARVESTED Sept 2, 5, 9, 2022

VINEYARDS 100% Greengate Ranch & Vineyard

CLONES 943, 115, Pommard, and 2A

AGING Fermented and Aged in 25% New French Oak Barrels for 10 months

BOTTLED August 15, 2023

CASES PRODUCED 191

RETAIL PRICE \$56



2022 GREENGATE CHARDONNAY

Our Greengate Chardonnay has always been a natural fit for the holidays. The 2022 vintage showcases the elegance of Edna Valley Chardonnay and reflects the ideal conditions of the vintage. The 2022 growing season provided a perfect balance of warm days and cool coastal nights, allowing the grapes to ripen slowly while preserving vibrant acidity. This Chardonnay is fermented in French oak, lending it a rich, creamy texture.

Aromas of coastal breeze and vanilla tease the senses, while the palate boasts flavors of custard, spice, and caramel, with subtle hints of toasted almonds and ripe citrus. This wine's balanced mouthfeel and long, lingering finish suggest a nice aging potential. For a perfect pairing, consider serving this Chardonnay with lobster bisque, creamy mushroom risotto, or root vegetable gratin.

ALCOHOL 13.3%

HARVESTED Sep 13, 2022

VINEYARD 100% Greengate Ranch & Vineyard

CLONE 76 & 96

AGING Fermented and Aged in 20% New French Oak Barrels for 10 months

BOTTLED Aug 15, 2023

CASES PRODUCED 224

RETAIL PRICE \$38



2022 STRAW BALE RED

We are delighted to welcome back our Straw Bale Red, the cult classic wine that proves that great things come in humble packages—just like our straw bale winery!

This priceworthy red blend of Pinot Noir, Syrah, and Grenache never stays on the shelf for long. It boasts impressive aromas of dark plum, cinnamon, and violets, drawing you in with its rich, inviting bouquet. On the palate, you'll find a tapestry of dried cranberry, black cherry, and subtle spice. Engaging tannins provide structure, while the up-front flavors give it a bold start, and the soft, smooth finish lingers just long enough to keep you coming back for more. Perfect for holiday feasts, our 2022 Straw Bale Red pairs beautifully with Korean short ribs (see recipe), grilled lamb chops, or a savory vegetable pot pie. Since this wine is produced in limited supply, this red blend is truly one to savor while you can!

ALCOHOL 13.9%

HARVESTED Sep 5, 9 and Oct 20, 31, 2022

BLENDS 80% Pinot Noir, 15% Syrah & 5% Grenache

AGING Aged in Neutral French Oak Barrels for 16 months

BOTTLED April 4, 2024

CASES PRODUCED 156

RETAIL PRICE \$35



RECIPE: Galbi Jjim - Korean Style Braised Short Ribs

Preparation:

Rinse short ribs, pat dry, trim off any excess fat and season with salt and pepper. Braise the meat in a heavy bottom Dutch oven, or it can be done easily in a slow cooker or a pressure cooker too. To prepare the braising sauce, combine the soy sauce, ginger root (about a thumb size piece), onion, pear, garlic, brown sugar or agave, mirin, sesame oil, Gochujang (if you like a little spice) and beef stock in a blender and blend until smooth. Pear is used a lot in asian food to help tenderize the meat. You can also add one kiwi if you like and it has the same effect. Sear the short ribs in a little bit of avocado oil then turn down the heat to low, arrange them on the bottom of the pan and cover them in the braising liquid. Simmer for 2 hours or until falling off the bone, skimming off any excess foam. Add the vegetables to the pot to cook for the last 10-15 minutes or steam them on the side. If you feel like the sauce needs thickening at the end add a slurry of cornstarch and cold water after taking out the short ribs and vegetables. Plate up 2 short ribs and vegetables over rice and garnish with sesame seeds, scallions and some extra sauce. Korean food is all about side dishes, so best served with kimchi, or other banchan. Geonbae! Cheers!

Ingredients

For the Sauce:

1/2 cup soy sauce

Fresh ginger root, peeled and chopped

1 small onion chopped

1/2 asian pear or other pear like Bosc
peeled and chopped

4 cloves garlic

¼ cup brown sugar or agave syrup

3 Tbsp Mirin or rice wine or cooking wine

¼ cup rice vinegar

2 tsp of sesame oil

3 Tbsp Gochujang - fermented Korean
chili paste

1 cup of beef stock or bone broth



For the Ribs:

3-4 lbs of long cut bone in short
ribs

Avocado oil

Carrots, shiitake mushrooms,
bok choy, or daikon radish

Salt and Pepper

1-2 Tbsp Cornstarch (if needed)

1 Tbsp sesame seeds and 4
scallions for garnish



HOLIDAY 2024

Cellar Club News

Seasons' Greetings to All! And, yes, even though it's only mid-November, there's a Hint of Holiday in the air. We wrapped up a very successful harvest a couple of weeks ago, and at the time of writing this newsletter we are pressing off the last of the 2024 red wines before they rest in barrels for the winter. We look forward to sharing your favorite C&C wines with you in the New Year, including an old cult classic that will be making a reappearance in 2025.

As we look towards 2025, we want to extend our sincere gratitude for all the support you have given us over the past year. It is no exaggeration to say that YOU, our loyal and supportive club members, are the reason we do what we do. We wish you the very best this Holiday Season, may your days be merry and bright!

-- Clay & Fredericka Thompson

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