2024 PINOT NOIR BLANC

Now in its fifth vintage, our Pinot Noir Blanc has earned cult classic status among our club members. The latest 2024 vintage is both intriguing and irresistible. Made entirely from Pinot Noir, the grapes are gently pressed to minimize

color, revealing a luminous, golden-hued white wine that bridges richness and freshness with ease.

Aromas of hazelnut, lemon zest, rose petals, and toasted brioche set the stage for flavors of apple, grapefruit, peach, and a hint of candied pineapple. The palate is both crisp and layered, thanks to a balanced fermentation of 40% stainless steel and 60% neutral French Oak. A perfect companion to your holiday feasts, this Pinot Noir Blanc pairs beautifully with turkey sandwiches with cranberry relish, creamy mushroom risotto, or roasted root vegetables.

ALCOHOL 12.3% HARVESTED Sep 9, 2024

VINEYARDS 100% Twin Creeks Vineyard, Edna Valley AVA

CIAIBORNE CHURCHIL

PINOT NOIR BLANC

CLONE Martini

AGING 40% Stainless Steel Barrel and 60% Neutral Barrel Fermented and Aged

BOTTLED June 4, 2024

CASES PRODUCED 154

RETAIL PRICE \$40

2023 GREENGATE PINOT NOIR

Here at C&C, we've long considered Pinot Noir the quintessential red for the holiday season: graceful, aromatic, and endlessly versatile at the table. The 2023 Greengate Pinot Noir embodies everything we love about Edna Valley fruit.

Grown just across the road at Greengate Ranch & Vineyard, this wine reflects the region's cool coastal influence, where fog-filled mornings and long afternoons

nurture Pinot Noir of exceptional nuance and balance.

Hand-harvested and fermented in small lots, this vintage reveals aromas of sage, clove, olive tapenade, and a bed of red fruit, followed by flavors of crushed raspberry, cranberry, and warm spice. The palate is refined yet structured, with polished tannins and a long, elegant finish. A perfect pairing for classic holiday fare: roast duck with herbs, prime rib, or beef wellington.

ALCOHOL 13.8%
HARVESTED Sept
20 & 28, 2023
VINEYARDS
100% Greengate Ranch & Vineyard
CLONES 943, 115, 2A, and Pommard

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

BOTTLED August 13, 2024 CASES PRODUCED 179

RETAIL PRICE \$56



2023 GREENGATE CHARDONNAY

The 2023 vintage in Edna Valley was defined by a long, cool growing season, well suited for Chardonnay. Gentle coastal breezes and lingering fog allowed the fruit to

ripen slowly, developing layered flavors while retaining our valley's hallmark acidity and freshness. It's this balance that makes Edna Valley a Chardonnay paradise: vibrant citrus and

minerality meet lush texture and depth.

Our Greengate Chardonnay begins with aromas of cedar, slate and toasted oak, leading to a myriad of flavors: caramel, baking spice, and clove. Aged 10 months in 20% new French oak, it's zippy and refined with an exceptionally long, resonant finish. An ideal choice for dinner gatherings, serve alongside roasted chicken with herbs, roast pork tenderloin, or a rich seafood gratin.

ALCOHOL 13.3% WINE ENTHUSIAST HARVESTED Oct 5 & 6, 2023 VINEYARD 100% Greengate Ranch & Vineyard CLONE 76 & 96 AGING Fermented and Aged in 20% New French Oak Barrels for 10 months BOTTLED Aug 13, 2024 CASES PRODUCED 226 RETAIL PRICE \$40

2023 STRAW BALE RED

Some of you seasoned club members already know the legend of this wine. Our Straw Bale Red is always one of the first to vanish from the shelves! Named after our eco-friendly winery (built from actual rice straw bales back in 1995), this fun and flavorful blend is serious about being delicious.

The 2023 vintage combines 70% Pinot Noir, 26% Syrah, and a splash of Grenache, offering aromas of dried cherries, dates, and chocolate with a juicy mix of berries, orange peel, and a savory twist on the palate. Soft, smooth, and oh-so-drinkable, it's the perfect "weeknight wonder" for everything from gourmet burgers to roasted veggies. With only 114 cases made, be sure to grab your bottles before the three little pigs do!

ALCOHOL 13.9%

HARVESTED Sep 20, 28, and Oct 6, 28, 2023

BLEND 70% Pinot Noir, 26% Syrah & 4% Grenache

AGING Aged in Neutral French Oak Barrels for 18 months

BOTTLED May 8, 2025 CASES PRODUCED 114 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!



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

½ 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

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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 2025

Cellar Club News

Season's Greetings! Welcome to the Holiday Edition of the Claiborne & Churchill Newsletter. At the time of writing this, our winemaking team is fermenting the final lots of Syrah & Grenache that we picked in the first week of November. This 2025 Harvest was a smash success. This season, we gathered and crushed all your favorite grape varieties (Gewürztraminer, Riesling, Pinot Noir, and beyond) while also nurturing several highly anticipated new wines that we look forward to unveiling in the years ahead. Until then, we've curated a fantastic collection of new releases for you to enjoy with your friends and family this holiday season.

-- Clay & Fredericka Thompson