

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 cranberry topped turkey sandwiches, creamy mushroom risotto, or roasted root vegetables.

ALCOHOL 12.3%
HARVESTED
Sep 9, 2024
VINEYARDS 100% Twin Creeks Vineyard,
Edna Valley AVA
CLONE Martini
AGING 40% Stainless Steel Barrel and 60%
Neutral Barrel Fermented and Aged
BOTTLED June 4, 2025
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 core 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, clove, and a hint of yellow apple. 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%
HARVESTED
Oct 5 & 6, 2023
VINEYARD 100% Green-
gate 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: Hearty Italian Minestrone Soup

Preparation:

Bring 2 quarts of water to boil in a heavy bottom pot, then add the white beans and boil them for 2 minutes. Remove from the heat and let them soak for an hour. After soaking, simmer uncovered for 1 to 1 and 1/2 hours until barely tender. Drain and set aside in a bowl. Melt the butter over medium heat, and add peas, zucchini, carrots and celery and sauté until lightly cooked, then set aside. Fry the pancetta until browned, stirring frequently over medium heat. Once crispy, take out and drain on a paper towel reserving the fat in the pan. Cook the leek and onion in the fat left in the pan, until soft. Stir in chopped tomatoes and the vegetables from before, the chicken stock, bay leaf, basil, salt and pepper. Bring the soup to a boil and then simmer for 25 minutes, partially covered. Take out the bay leaf and add the beans and pancetta in, cooking 15-20 minutes longer. We added fully cooked Italian Sausage slices to make a heartier soup. Serve with a garnish of fresh parsley, basil or chives.



Ingredients

For the Sauce:

4 Tbsp butter

1 cup dried Great Northern beans

1 cup English green peas

1 cup diced zucchini

1 cup diced carrots

1 cup diced potatoes

1 cup thinly sliced celery

1 package pancetta

1 lb of Italian sausage links cooked separately

1 finely chopped leek, white and light green section only

1/2 diced onion

2 cups whole tomatoes chopped, fresh from the garden or canned

2-3 quarts chicken stock

1 bay leaf

salt and pepper

1Tbsp dried basil



CLAIBORNE &
CHURCHILL
WINERY



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

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