2025 PINOT NOIR BLANC

Our Pinot Noir Blanc has become one of the most eagerly anticipated releases in our cellar. This white wine, crafted entirely from Pinot Noir grapes, has become a true crowd favorite among our Wine Club members. By gently pressing the fruit and minimizing contact with the skins, we capture the delicate character of Pinot Noir without its red hue, creating a wine that is both intriguing and wonderfully refreshing. Aromas of crisp apple, lemon peel, cantaloupe, and toasted brioche mingle with subtle mineral notes. The palate is lively and expressive, offering flavors of green apple and fresh green grapes, supported by bright acidity and a delicate hint of tannin that adds texture and dimension. With production limited and demand consistently high, we encourage you to enjoy this release while it's available. Pair with seared scallops, roasted turkey, or creamy Brie.

ALCOHOL 12.9%

HARVESTED Sep 11, 2025

VINEYARDS 100% Twin Creeks Vineyard, Edna Valley AVA

CLONE Martini

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

BOTTLED June 2, 2026

CASES PRODUCED 114

RETAIL PRICE $42



2024 GREENGATE PINOT NOIR

Some wines deserve a little extra celebration, and our 2024 Greengate Pinot Noir is certainly one of them! Awarded an impressive **96 points by Wine Enthusiast and ranked #28 among its Top 100 Wines of 2026**, this exceptional Pinot Noir showcases the remarkable quality of our neighboring Greengate Ranch & Vineyard. The nose reveals an intriguing interplay of wild briar, earthy mushroom, red fruit compote, and confectionary spice, complemented by beautifully integrated oak. On the palate, vibrant cranberry and subtle leather mingle with exotic notes of cinnamon and warm spice. As Wine Enthusiast's Matt Kettmann observed, the wine is both intellectually complex and wonderfully indulgent. A fitting centerpiece for holiday gatherings, pair with herb-crusted prime rib, roasted duck, or wild mushroom risotto.

96 pts WINE ENTHUSIAST

ALCOHOL 14.1%

HARVESTED Sept 3 & 9, 2024

VINEYARD 100% Greengate Ranch & Vineyard

CLONES 943, 115, 2A, and Pommard

AGING Fermented and Aged in 27% New French Oak Barrels for 10 months

BOTTLED August 6 , 2025

CASES PRODUCED 167

RETAIL PRICE $58



2024 GREENGATE CHARDONNAY

Just across the road from our winery, Greengate Ranch & Vineyard continues to grow some of the Edna Valley's most compelling Chardonnay. The region's cool coastal climate allows the fruit to develop slowly, preserving natural acidity while building the richness and complexity that make this variety so appealing. For the 2024 vintage, careful aging in French oak, including 25% new barrels, brings an added dimension of warmth and depth. Inviting aromas of toasted walnuts, chestnuts, vanilla, and a hint of cedar give way to a lush palate of baked yellow apple, caramel, and buttery toffee. Subtle notes of cinnamon and cardamom add intrigue, while beautifully integrated oak provides structure without overpowering the fruit. Rich yet elegant, this Chardonnay pairs wonderfully with roasted chicken, butternut squash ravioli, or holiday turkey with savory herb stuffing.

ALCOHOL ?%

HARVESTED Sep 19, 2024

VINEYARD 100% Greengate Ranch & Vineyard

CLONE 76 & 96

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

BOTTLED Aug 6, 2025

CASES PRODUCED 194

RETAIL PRICE $40



2023 GRENACHE

There's something particularly festive about our 2023 Spanish Springs Grenache. Grown in the cool coastal hills of Price Canyon, just a few miles from the Pacific Ocean, this Rhône variety takes on a distinctive character shaped by its maritime surroundings. The long, cool 2023 growing season further enhanced the wine's freshness and vibrant expression. Delicate aromas of violets, fresh blueberries, and woodland bark introduce a palate brimming with juicy cranberry, ripe dark berries, and subtle earthy undertones. Its vibrant fruit and lively acidity give this youthful Grenache an energetic character, while providing the structure and balance to develop greater depth and complexity with a few more years in the cellar. Perfect for the holiday table, serve alongside herb-roasted pork tenderloin, glazed ham, or a festive roast turkey with cranberry sauce.

ALCOHOL 13.9%

HARVESTED Oct 31, 2023

VINEYARD 100% Spanish Springs Vineyard

CLONE Alban

AGING 15% Whole Cluster Fermented and Barrel Aged for 18 months

BOTTLED March 20, 2025

CASES PRODUCED 164

RETAIL PRICE $56



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

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HOLIDAY 2026

Cellar Club News

What a remarkable harvest season 2026 has been! We officially wrapped up harvest on September 16, our earliest finish on record, a striking contrast to 2025, when we picked our final grapes during the first week of November. With all the fruit now safely nestled in tanks and barrels, we're looking forward to seeing how this unique vintage develops. We even have a few surprises in the works that we're excited to share with you in the new year!

On a more personal note, we're delighted to announce that our daughter Elizabeth and her husband Andrew welcomed their second child, Theodore Andrew Paisano, As the holidays approach, we wish you and your loved ones a wonderful season filled with good food, great wine, and cherished company!

-- Clay & Fredericka Thompson