

2023 DRY GEWÜRZTRAMINER

Well, here it is, folks, the wine that started it all! When Fredericka and I visited the French Alsace in the summer of 1983, it was above all the bold and fruity and spicy (and dry!) Gewürztraminers that commanded our attention. And when we returned and thought about starting our own winery, the first thing we did was to find a source of Gewürztraminer grapes for the upcoming 1983 Vintage. With three tons of that and another three tons of Riesling fruit, we made the first Claiborne & Churchill “Dry Alsatian Style” wines, and we are still dedicated to these today.

In the glass, our 2023 Dry Gewürz opens with a medley of tropical and exotic fruits: mango, lychee and coconut come to mind. On the palate there is a hint of pineapple as well, typical of a young Gewürztraminer. We always recommend serving Gewürztraminer with exotic, “ethnic” foods, such as Thai, Indian, or Cajun.

ALCOHOL 13.3%
HARVESTED Sep 28, 2022
VINEYARD 100% Loma del Rio, Monterey County
CLONES 643
AGING 100% Stainless Steel Fermented and Aged
BOTTLED January 31, 2024
CASES PRODUCED 692
RETAIL PRICE \$30



2022 CLASSIC PINOT NOIR

The cool climate and diverse soil profiles here on what is now known as the “SLO Coast” make Pinot Noir our red wine of choice. At Claiborne & Churchill we’ve been making Pinot Noir since the late 1980s, from various vineyards and in various styles. The Pinot Noir we dub “Classic” is created to showcase the excellence and the typicity of our area, and to that end we source the fruit for this wine from an impressive quartet of local vineyards.

Our 2022 Classic opens with notes of ripe cherries and red berries, and a spicy hint of cinnamon and vanilla, finishing with a touch of gentle tannins and a bit of toasty oak. It’s a most versatile red wine, complementing a panoply of dishes from Vol-au-Vent aux Fruits de Mer to Filet Mignon au Poivre.

ALCOHOL 13.5%
HARVESTED Sep 5, 9, 17, 2021
VINEYARD 9% Claiborne Vineyard, 16% Greengate Ranch & Vineyard, 33% Spanish Springs Vineyard, 42% Twin Creeks
CLONES Pommard, 2A, 114, 115, 667
AGING Barrel Aged in 8% New French Oak for 10 mo.
BOTTLED August 15, 2023
CASES PRODUCED 267
RETAIL PRICE \$40



2023 CUVÉE ELIZABETH DRY ROSÉ

This is the wine we call “Cuvée Elizabeth”, after our daughter who at 11 years old created the artwork on the label (and who a few months ago, at age 37, gifted us with our first grandchild!). To make this light and lovely rosé we harvest the Pinot Noir early to preserve the natural acidity and bright flavors. In 2023 we crushed the fruit using an esoteric and decidedly high-tech method known as “foot-stomping”, after which we left it for six hours on the skins to create its lovely salmon hue. Fermented and aged in stainless steel, it was bottled just prior to release maximizing its freshness in every bottle.

Enjoy its floral (violets?) aromas and fresh fruit flavors of cucumber and melon. Don’t be surprised if it brings back memories of Watermelon Jolly Ranchers!

ALCOHOL 12.9%
HARVESTED Sep 20, 2023
VINEYARD 100% Estate Twin Creeks Vineyard
CLONE Martini
AGING 100% Stainless Steel Fermented and Aged
BOTTLED August 15, 2023
CASES PRODUCED 324
RETAIL PRICE \$30



2021 GRENACHE

Now we move from Burgundy to the Rhone Valley and the charms of a cool-climate Grenache! This deep garnet red wine comes from Spanish Springs Vineyard, which is just down Price Canyon Road from us and a stone’s throw from the Pacific Ocean at Pismo Beach.

The Grenache boasts more earth-driven aromas: cloves, anise, tobacco, and briar patch come to mind. On the palate, generous notes of plum and dark forest berries are anchored by firm tannins and bracing acidity. Pair this big wine with grilled lamb, beef short ribs, or breaded porkchops. It is a wine with a long aging potential, so you might want to get a few more bottles to lay down for the next five to seven years.

ALCOHOL 14.5%
HARVESTED Oct 5, 2021
VINEYARD 100% Spanish Springs Vineyard
CLONE Alban
AGING Barrel Aged in 12.5% New French Oak for 16 Months
BOTTLED April 5, 2023
CASES PRODUCED 178
RETAIL PRICE \$56



RECIPE: THAI SALAD WITH SHRIMP OR CHICKEN

This spicy salad can be made using either shrimp or chicken. It is incredibly easy to prepare and will probably serve six as a light lunch or picnic entree, or as part of a complete Thai (or pan-Asian) dinner. We suggest pairing it with our Dry Gewürztraminer or Dry Rosé!

Preparation:

Mix together thoroughly the fish sauce, lime juice, cilantro and mint leaves, scallions and red onions, sugar and red pepper in a large bowl. Fold in the (cold) chicken or shrimp, and serve on a bed of lettuce or cabbage leaves.



Ingredients:

- 2 pounds shrimp or minced chicken, cooked
- 1 Tbsp Asian fish sauce
- ½ cup lime juice
- ½ cup cilantro leaves
- ½ cup scallions, chopped
- ½ cup red onions, chopped
- ½ cup mint leaves
- 1 tsp ground red pepper
- 1 tsp sugar
- lettuce or cabbage leaves



CLAIBORNE &
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WINERY



SPRING 2024

Cellar Club News

The calendar says it's Spring, but it's hailing outside as I write this Newsletter. Let's hope that by the time you read it, the sun will be shining and the flowers in bloom! All Winter we've had a goodly amount of rain and sun, warm days and cold nights here in the Edna Valley, all of which bodes well for the upcoming growing season and Fall Harvest. In the meantime, we've got four beautiful new wines for you to enjoy, including the new Cuvée Elizabeth Dry Rosé, the perfect Springtime Quaff!

As always, we enjoy seeing our Cellar Club Members here at the winery. Whether you live here in SLO or travel from far away, you are all VIPs and are treated as such when you visit us. Check our Website for our many upcoming events, from Sunday Brunches or Friday Night Happy Hours (both with music), to Special Winemaker dinners or Tastings at local venues.

And now to the wines!

-- Clay & Fredericka Thompson

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