

2024 DRY GEWÜRZTRAMINER

Our new Dry Gewürztraminer, the flagship white wine since 1983, showcases the craftsmanship that has made it a beloved classic over the past four decades. The 2024 vintage delights with aromatic layers of tropical fruits, lychee, rose petal, and mango, intertwined with a subtle hint of saison. It reveals a bright, zesty palate balanced by flavors of “Gewurz” spice and smooth orange creamsicle. The wine finishes long and lingering, offering a lasting, memorable experience. This timeless Alsatian-inspired wine pairs wonderfully with a variety of dishes, including spicy Thai cuisine, Szechuan peppercorn chicken, or coconut curry shrimp. With its rich history and exceptional balance, this 2024 Dry Gewürztraminer remains a standout choice for any occasion, combining tradition with the vibrant essence of the Central Coast.

ALCOHOL 13.5%
HARVESTED Sep 13, 2024
VINEYARD 100% Loma del Rio, Monterey County
CLONES 643
AGING 100% Stainless Steel Fermented and Aged
BOTTLED Jan 5, 2025
CASES PRODUCED 448
RETAIL PRICE \$32



2023 TWIN CREEKS PINOT NOIR

Since 2001, our Twin Creeks Pinot Noir has long been a reflection of exceptional growing seasons in the Edna Valley, where a cool, consistent climate throughout the year allowed the fruit to develop with great balance and finesse. This 2023 vintage benefited from cool summer temperatures and slow ripening, leading to vibrant aromas of vanilla, briar patch, and ripe cherry, with subtle hints of cola and oak. On the palate, it reveals layers of cola, cherry, nutmeg, and cinnamon, showcasing a round, balanced structure and silky tannins. The extended growing season allowed for the full expression of the vineyard's terroir, resulting in a Pinot Noir that will age gracefully for 5-7 years. This wine pairs beautifully with roasted duck, grilled pork, or a wild mushroom risotto, making it an ideal companion for both casual and elegant meals.

ALCOHOL 13.6%
HARVESTED Oct 4 & 12 2023
VINEYARD 100% Estate Twin Creeks Vineyard
CLONES Pommard, 667, 115
AGING Barrel Aged in 25% New French Oak for 10 mo.
BOTTLED Aug 13, 2024
CASES PRODUCED 188
RETAIL PRICE \$52



2024 CUVÉE ELIZABETH DRY ROSÉ

We're thrilled to share the release of our new 2024 Cuvée Elizabeth Dry Rosé with you. Named after our daughter Elizabeth, who at just 11 years old created the artwork you see on the bottle, this Rosé captures the spirit of joy and creativity. The wine opens with enticing aromas of fresh strawberry and watermelon, leading to a palate bursting with flavors of raspberry, passionfruit, kiwi, and guava. Its bright, refreshing acidity makes it the perfect choice for warm days and relaxed gatherings. Ideal food pairings include grilled pork chops, a crisp caprese salad with fresh mozzarella and ripe tomatoes or grilled shrimp with a citrus marinade. The 2024 Cuvée Elizabeth Dry Rosé is a delightful, flavorful wine that brings both a personal story and a refreshing, lively character to the table.

ALCOHOL 12.7%
HARVESTED Sep 9, 2024
VINEYARD 100% Estate Twin Creeks Vineyard
CLONE Martini
AGING 100% Stainless Steel Fermented and Aged
BOTTLED Mar 20, 2025
CASES PRODUCED 251
RETAIL PRICE \$32



2023 SYRAH, SPANISH SPRINGS VINEYARD

Grown in a cool, coastal microclimate near the ocean, our 2023 Spanish Springs Syrah captures the essence of its unique terroir. This wine is aged for 16 months in barrel, allowing it to develop complexity and depth. The nose is rich with aromas of anise, cinnamon, stewed fruits, and a touch of leather. On the palate, it reveals layered flavors of fig, blackberry, dates, and plum, creating a beautifully textured experience. The extended barrel aging imparts a velvety mouthfeel, with smooth tannins and refreshing acidity that highlight the wine's balanced structure. The 2023 Spanish Springs Syrah is a refined, well-aged wine that offers both complexity and elegance, pairing perfectly with roasted lamb, grilled sausages, or a hearty charcuterie board with rich cheeses and cured meats.

ALCOHOL 13.5%
HARVESTED Nov 8, 2023
VINEYARD 100% Spanish Springs Vineyard
CLONE Alban & 174
AGING Barrel Aged in Neutral French Oak for 16 mo.
BOTTLED Mar 20, 2025
CASES PRODUCED 144
RETAIL PRICE \$48



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



SPRING 2025

Cellar Club News

Welcome to the Spring edition of the Claiborne & Churchill Newsletter! As we bid farewell to a season of late winter rains, we're filled with gratitude for the support of our incredible C&C community, both near and far. Our Sunday Brunch Series has been a huge success, and we've enjoyed sharing great food, wine, and company with all who joined us. This season has also brought successful bottling days, and the fascinating process of blending red wines continues to captivate us. As we move into a new season, we're excited to share that we have some exciting new wines for you to experience.

-- Clay & Fredericka Thompson

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