

2025 DRY GEWÜRZTRAMINER

The 2025 Dry Gewürztraminer continues our long-standing tradition of crafting vibrant, aromatic wines that are both expressive and beautifully dry. This vintage opens with lifted notes of grapefruit and lychee, partnered with a delicate layer of classic Gewürz spice that immediately delights the senses. On the palate, the wine is zippy and energetic, offering a refreshing brightness that carries through each sip. Flavors of citrus and exotic fruit unfold gracefully, with a subtle piña colada nuance that adds a touch of intrigue to the wine without sacrificing its dry profile. The balance between freshness and texture is seamless, leading to a clean, lively finish. This is a versatile and engaging Gewürztraminer, equally suited for warm afternoons or paired alongside aromatic, spice-driven dishes.

ALCOHOL 13.6%
HARVESTED
Sep 23 & Oct 5, 2025
VINEYARD 68% Loma del Rio, Monterey County & 32% Hog Heaven, San Luis Obispo County
CLONES 643
AGING 100% Stainless Steel Fermented and Aged
BOTTLED Feb 17, 2026
CASES PRODUCED 625
RETAIL PRICE \$30



2024 TWIN CREEKS PINOT NOIR

The 2024 Twin Creeks Pinot Noir offers a beautifully composed Pinot Noir that balances vibrancy with depth. The nose greets us with inviting aromas of cola and violet, layered with subtle oak and a perfumed elegance that hints at the complexity within. On the palate, this Pinot leans into a spice-forward profile, where notes of rhubarb, cranberry, and strawberry unfold with clarity and precision. A thoughtful integration of oak adds structure without overshadowing the fruit, while a balance of acidity and tannin gives the wine both energy and finesse. True to its roots, it delivers that unmistakable Twin Creeks character: refined, expressive, and food-friendly. This is a natural companion to richer dishes, particularly duck breast, where its bright acidity and spice interplay beautifully with savory, layered flavors.

ALCOHOL 13.9%
HARVESTED
Sep 11 & 12 2024
VINEYARD 100% Estate Twin Creeks Vineyard
CLONES Pommard, 667, 115
AGING Barrel Aged in 14% New French Oak for 10 mo.
BOTTLED Aug 6, 2025
CASES PRODUCED 162
RETAIL PRICE \$52



2025 CUVÉE ELIZABETH DRY ROSÉ

Bright, fresh, and unmistakably evocative of the season, this 2025 Cuvée Elizabeth Dry Rosé greets the senses with inviting aromas of watermelon and ripe raspberry, capturing a vibrant and playful character from the first pour. Crafted with a hands-on approach, the fruit was foot-stomped and left on the skins for 6 hours, allowing for gentle extraction of color and aromatic intensity. The palate is crisp and sharply defined, with lively watermelon and strawberry flavors supported by a beautifully balanced acidity. Playful and full of seasonal charm, this Rosé is as much a visual delight as it is a sensory one, beautifully complemented by our daughter Elizabeth's artwork. Light yet expressive, this Rosé is as versatile as it is refreshing, perfect as an aperitif or paired with warm-weather dishes like grilled seafood, fresh salads, or light cheeses.

ALCOHOL 12.8%
HARVESTED Sep 9, 2024
VINEYARD 100% Estate Twin Creeks Vineyard
CLONE Martini
AGING 100% Stainless Steel Fermented and Aged
BOTTLED Feb 17, 2026
CASES PRODUCED 207
RETAIL PRICE \$34



2022 GRENACHE, SPANISH SPRINGS VINEYARD

Sourced from the cool-climate Spanish Springs Vineyard, this Grenache reflects a coastal Rhône sensibility with depth, structure, and nuance. In the glass it shows a rich, dark hue as well as inviting aromas of dusted cocoa and chocolate-covered cherries. The palate is bold and mouth-filling, driven by prominent tannins that give the wine a firm, age-worthy backbone. Flavors of black currants and blueberry cobbler are balanced by a subtle savory edge that adds intrigue and complexity. Aged 18 months in oak and crafted with a 10% whole-cluster fermentation, it delivers both texture and longevity. This is a powerful yet composed Grenache, equally suited for enjoying now or cellaring. Pair it with grilled meats, smoky barbecue, or hearty vegetarian dishes for a truly satisfying experience.

ALCOHOL 14.3%
HARVESTED Oct 31, 2022
VINEYARD 100% Spanish Springs Vineyard
CLONE Alban
AGING 10% Whole Cluster Fermented and Barrel Aged for 18 Months
BOTTLED Apr 4, 2024
CASES PRODUCED 196
RETAIL PRICE \$56



RECIPE: DUCK BREASTS WITH BLACKBERRY SAUCE

Preparation:

What may sound like a fancy, difficult and challenging dish is in actual fact quite easy if a few important steps are followed. First, make your life simple by acquiring frozen duck breasts (one per person) at a good market such as Whole Foods or California Fresh. Thaw them, salt them generously with good Kosher salt and refrigerate them on a wire rack for a day.

Next it is time to render the fat, almost all of which is stored in the duck skin. To do this, brush the excess salt off the duck breasts and score the skin sides diagonally or in a crisscross pattern with a sharp knife.

Place the breasts skin-side down in a cold skillet and then turn the burner on medium. Let the duck cook very slowly and watch the pan begin to fill with rendered fat (A smart cook will save this duck fat -- "liquid gold" -- to enhance other dishes.) Remove the duck breasts from the pan after about ten minutes. The interior should still be rare, but the skin should look brown and crisp.



Place the duck breasts skin-side-up in a baking dish and put them in the oven to bake or broil. (Broiling is preferable, since it enhances the crispness of the skin.) It should only take about ten or fifteen minutes for the duck breasts to finish cooking. A meat thermometer should register 130° for rare or 140° for medium.

To serve, slice the breasts thinly across the grain and arrange on plates or a platter. Spoon the sauce over them and garnish with fresh blackberries.

Blackberry Sauce can be made by cooking or blending a pint of pureed fresh blackberries with three tablespoons of sugar and half a teaspoon of lemon juice.



SPRING 2026

Cellar Club News

Greetings all! After a winter with record-breaking warm weather (fourteen days in March with highs over 80, five of them over 90!), our vineyards got the message and have now burst forth with their luscious greenery as the new 2026 growing season gets underway. Meanwhile, in the cellar we've begun bottling up several of our 2025 white wines, including a couple of the new releases in this Spring shipment. Whether you're enjoying the delicious wine and food with live music at our Sunday Brunch series or simply enjoying a chilled bottle of Cuvée Elizabeth Dry Rosé with friends in the comfort of your own home, the spring season is the perfect time to experience Claiborne & Churchill.

-- Clay & Fredericka Thompson

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