

Cellar Club News



With the successful 2021 Harvest long behind us, we are now excited to see new growth in our vineyard, tiny green buds on the vines, harbingers of our next vintage this coming Fall. Let us hope for a long growing season of warm days and cool nights, allowing the grapes to ripen evenly and full of flavor.

Meanwhile, in the cellar we have already started bottling the young and fruity wines from last Fall's 2021 vintage, and two of these we are happy to share with you in this Spring Cellar Club offering.

As time goes on and travel seems more and more possible, we encourage you all to come visit us. Keep your eyes and ears open for information about new and recurring events throughout the spring and summer months.

2021 DRY GEWÜRZTRAMINER

Our Dry Gewürztraminer has been the flagship wine at Claiborne & Churchill since our first vintage in 1983. With this 2021 Gewürz we are happy to introduce a brand new source: Loma del Rio Vineyard, located in the cool Monterey County appellation.

The fruit was picked at optimal ripeness, destemmed, pressed and then fermented in a temperature-controlled stainless steel tank. In its aromatics and flavor profile, it harks back to many of our prior hallmark vintages. It opens with aromas of pineapple, rose petals and lychee. Expressive flavors of papaya, guava, coconut and spices greet the palate. For a completely dry wine it is incredibly lush and succulent. It would be a perfect accompaniment to spicy Thai or Indian curries.

ALCOHOL 13.3% | R.S. 0.06%

HARVESTED September 24, 2021

VINEYARD 100% Loma del Rio Vineyard,
Monterey County

AGING 100% Tank Fermented and Aged

BOTTLED March 8, 2022

CASES PRODUCED 992

RETAIL PRICE \$25



2021 DRY ROSÉ OF PINOT NOIR, CUVÉE ELIZABETH

Here at C&C, Spring doesn't officially begin until the new Cuvée Elizabeth is released! To make this classic Rosé, we start by picking some of our Pinot Noir a week earlier than we do for our red wines. Lower in sugar and higher in acid, these grapes produce the desired flavor and structure profiles. In the glass this pretty pink wine shows hints of watermelon, strawberry and cherry. The flavors are equally expressive, with a full mouthfeel and nice acidity. The wine is at once complex and yet refreshing. Enjoy this wine on its own, or with wood-fired veggie pizza, grilled salmon, or interesting cheeses.

ALCOHOL 13.1% | R.S. 0.02%

HARVESTED September 20, 2021

VINEYARD 100% Estate Twin Creeks Vineyard,
Edna Valley AVA

CLONE Martini

AGING 100% Tank Fermented and Aged

BOTTLED March 8, 2022

CASES PRODUCED 312

RETAIL PRICE \$30



*Premier Cru members will also receive our 2019 Greengate Chardonnay and the 2019 Edna Valley Syrah.

2020 CLASSIC PINOT NOIR

When we look back on the 2020 growing season, we remember the huge challenges we faced: wildfires north and south of us, smokey skies above, and relentless heat waves. We very much appreciate how hard our awesome winemaking and vineyard teams worked to create flawless, outstanding wines from this vintage. This Pinot Noir "Classic" is a prime example.

The wine may be somewhat light in color, but it is definitely not a "lightweight". It opens with aromas of strawberry jam, cloves, licorice, and fine herbs, while on the palate there is a mouth-filling burst of cherry, confectionary, and roasted coffee flavors. The finish is smooth and well-balanced. This wine is ready for your immediate enjoyment!

ALCOHOL 13.7%

HARVESTED September 8, 10, 25, 2020

VINEYARDS 89% Estate Twin Creeks

5.5% Estate Claiborne Vineyard

5.5% Greengate Ranch & Vineyard

Edna Valley AVA

CLONES Pommard, Martini, 115, 667

AGING 11% New French Oak

Aged 10 Months in Barrel

BOTTLED August 11, 2021

CASES PRODUCED 389

RETAIL PRICE \$35



2020 TWIN CREEKS PINOT NOIR

The Pinot Noir we call "Twin Creeks" comes from small vineyards located just a stone's throw from us. Our winemaking team crafts each vintage of this wine by tasting and evaluating dozens of barrels in order to assemble a blend worthy of distinction.

The 2020 Twin Creeks opens with aromas and flavors of blackberries and blueberries and hints of earth and oak. The finish is savory and well-balanced, with just enough tannins to suggest a long aging potential. Perhaps you could put away a few bottles to enjoy over the next 4-6 years. Right now it might go well with a spicy pasta carbonara, with grilled vegetables, and especially with the following dish of roasted duck with pears and peppercorns.

ALCOHOL 13.9%

HARVESTED September 10 and 25, 2020

VINEYARDS 100% Estate Twin Creeks
Edna Valley AVA

CLONES 667, Pommard, 115, Martini

AGING 12.5% New French Oak
Aged 10 Months in Barrel

BOTTLED August 11, 2021

CASES PRODUCED 182

RETAIL PRICE \$48



RECIPE: DUCK WITH PEARS AND PEPPERCORNS (from our multi-talented Consulting Winemaker, Larry Brooks.)

Preparation:

1. Separate the legs from the breasts of the ducks, season with salt and pepper, poke holes in the skin and roast for 40 minutes in a 450-degree oven.

2. Remove ducks from the oven and pour off the fat. Set ducks aside. Sauté the chopped vegetables in the roasting pan until golden and then deglaze with the port and white wine. Add the stock and reduce until it is syrupy.

3. While sauce is reducing, poach pears in red wine with sugar and black peppercorns. Pears should be tender but still firm.

4. Take 2 cups of the poaching liquid and 1 Tbs of the pink or green peppercorns and reduce by half. Strain the reduced duck stock from step #2 and add the pear brandy. Under low heat slowly whisk in the butter in small pieces and keep warm.

5. Skin the duck breasts and remove the meat. Slice the meat. Place the duck legs in a roasting pan and return to the 450 oven for 15-20 minutes. Add the sliced breast meat in the last few minutes to heat.

6. Arrange leg and breast meat on the plate around the poached pear, sprinkle with remaining pink peppercorns, and cover with sauce.

Ingredients:

2 - 5lb Ducks	2 cups - Stock
1 - Stalk Celery Chopped	4 - Pears
1 - Carrot Chopped	¼ cup - Sugar
1 - Small Onion Chopped	½ tsp - Black Peppercorns
1 cup - PortObispo	1 Tbs - Pink Peppercorns
½ cup - White Wine	2 Tbs - Pear Brandy
½ - ¾ bottle - Red Wine	¼ lb - Butter

