

## 2023 EDELZWICKER

Our Alsatian-inspired Edelzwicker was made for the summer sipping. Since our first vintage in 1983, this unique white blend has played an integral role as part of the history of Claiborne & Churchill. For the new 2023 Edelzwicker, Winemaker Zack Geers blended together three Alsatian varieties (Gewürztraminer, Riesling, Pinot Gris) to create a bright, crisp quaffing wine.

*The aromas begin with an abundance of florals, think jasmine and honeysuckle, before opening up with more complex notes of grapefruit zest and banana bread. On the palate, flavors of sweet cantaloupe, lemon, and spice suggests a wine that is fresh, playful, and undeniably approachable. We love pairing our Edelzwicker with flavorful foods such as tuna crudo, summer squash, and gazpacho. This club classic won't last long so make sure you're well stocked!*

ALCOHOL 13.1%  
HARVESTED Oct 3, 5, 10, 2023  
VINEYARDS 100% Loma del Rio, Monterey County  
BLEND 33% each of Riesling and Gewürztraminer, and 34% Pinot Gris  
AGING 100% Stainless Steel Fermented and Aged  
BOTTLED April 4, 2024  
CASES PRODUCED 131  
RETAIL PRICE \$30



## 2023 "ODE TO JOY" PINOT NOIR

In 2021 we released our first ever carbonic Ode to Joy Pinot Noir to an overwhelmingly positive response. And now, the long awaited 2023 vintage of Ode To Joy is available for you to enjoy. In case you missed our previous releases, this Pinot Noir is produced in a truly special way. After the grapes are harvested, they undergo a special fermentation process called "carbonic maceration," in which whole clusters of uncrushed Pinot Noir grapes are fermented "intercellularly," in a sealed stainless steel tank under a layer of carbon dioxide, and then bottled early to preserve its freshness.

*The resulting wine delivers soft tannins and a smooth finish. You'll find beautiful aromas and flavors of dried berries, wild strawberries, black currants and candied apple. This offering is extremely limited so be sure to stock up before it's gone!*

ALCOHOL 13%  
HARVESTED Oct 4, 2023  
VINEYARD 100% Twin Creeks  
CLONES Martini  
AGING 100% Stainless Steel and Aged  
BOTTLED January 31, 2024  
CASES PRODUCED 102  
RETAIL PRICE \$38



## 2023 PINOT GRIS

We source our Pinot Gris from our friends at Spanish Springs Vineyard, which is located between our winery and Pismo Beach where the fruit excels in an incredibly cool microclimate. These grapes were hand harvested late in the season before being whole-cluster pressed and tank fermented and aged. Unlike the Italian-style Pinot Grigio, our Pinot Gris resembles the dry, full-bodied style of Alsace.

*It is fragrant and minerally with a fresh fruit character of peach and apricot and layered with notes of hazelnut and spice. The mouthfeel possesses great texture and complexity, it's crisp and zippy nature makes it a versatile food partner. This refreshing 2023 Pinot Gris is the perfect lunch wine. Chill a bottle and enjoy with grilled halibut, creamy polenta, or a goat cheese and stone fruit salad.*

ALCOHOL 13.1%  
HARVESTED Oct 5, 2023  
VINEYARD 100% Spanish Springs Vineyard  
CLONE 146  
AGING 100% Stainless Steel Fermented and Aged  
BOTTLED April 4, 2024  
CASES PRODUCED 186  
RETAIL PRICE \$30



## 2022 TWIN CREEKS PINOT NOIR

One of the benefits of producing Pinot Noir in this Edna Valley is that the diversity of soil profiles, clone selections, and microclimates can inspire a winemaker to create a variety of Pinot Noir bottlings, each worthy of distinction. Such is the case with our Twin Creeks Pinot Noir. Since 2001, the Twin Creeks Pinot Noir has been a limited production, vineyard designate wine, sold exclusively through our Tasting Room and Wine Club.

*Our 2022 Twin Creeks Pinot Noir offers compelling aromas of violets and spice intertwined with savory notes of leather and mild-toasted oak. The palate begins with flavors of bramble, cherry, and dried cranberries before leading into flavors of dusted chocolate, confectionary and hints of oak. This elegant Pinot Noir pairs well with dishes that are pronounced in flavor such as braised lamb shank, chile verde, or Penne Arrabbiata.*

ALCOHOL 13.6%  
HARVESTED Sep 17, 2022  
VINEYARD 100% Twin Creeks Vineyard  
CLONE Pommard, 667, 115  
AGING Barrel Aged in 22% New French Oak barrels for 10 months  
BOTTLED August 15, 2023  
CASES PRODUCED 193  
RETAIL PRICE \$50



## RECIPE: CLAIBORNE'S PAELLA

### Ingredients:

½ cup flour	6 cups chicken broth, hot
12 chicken drumettes	1 teaspoon saffron
6 tablespoons olive oil	2 ½ cups rice (preferably Basmati)
2 medium onions, chopped	¼ cup capers
3 cloves garlic, chopped	1 package frozen peas
1 cup chopped tomatoes	4 oz. jar pimientos
2 linguica sausages	12 clams, scrubbed
1 cup bay scallops	12 mussels, scrubbed
12 medium shrimp	1 bottle C&C Edelzwicker

### Preparation:

Lightly flour the chicken pieces and sauté them in olive oil in a paella pan or large, heavy skillet until tender. Remove and keep warm. In the same pan sauté the onion and garlic until soft and golden. Add the tomatoes and cook briefly.



Slice the linguica into ¼ inch pieces and simmer these for a couple of minutes in boiling water to remove excess color and spice. Drain and add to the paella pan. Stir in the rice and cook until it starts to turn translucent. (If using Basmati rice, prepare according to directions on package.) Add about half the chicken broth and all of the saffron and cook, stirring gently, for five minutes. Stir in the shrimp and scallops and continue to simmer until the rice absorbs most of the broth and is almost done. Add more broth as necessary.

In a separate saucepan, steam the mussels and clams in a cup of Edelzwicker until the shells start to open. Thaw the frozen peas in boiling water and drain.

Just before the rice mixture is done, stir in the peas and the capers. Arrange the chicken pieces, the clams, and the mussels on top of the rice, and garnish with strips of pimiento. Drink the rest of the Edelzwicker!

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CLAIBORNE  
& CHURCHILL  
WINERY



SUMMER 2024

## Cellar Club News

Greetings All! Welcome to the Summer Edition of our Wine Club Newsletter. Following a cool spring season, we've experienced beautifully warm days over the first few weeks of summer. We bottled the last of our 2023 white wines in early June and have our final bottling of the year slated for August. The vineyards throughout this beautiful Edna Valley are showing signs of a healthy and bountiful harvest, which should begin in early September.

We're celebrating the summer months with sunshine, grilling, picnicking, and spending time by the water. What better to do so than with a glass of our new C&C summer wines!

-- Clay & Fredericka Thompson