

2024 EDELZWICKER

There's something about Edelzwicker that just *feels* like summer. The new 2024 Edelzwicker leans into the aromatic vibrancy of three Alsatian classics: Gewürztraminer, Estate-grown Riesling, and Dry Muscat. The resulting wine is a refreshing blend that's floral and bright, with a playful tropical streak. On the nose, a lovely bouquet of stone fruit, delicate minerality, and subtle resin fill the glass. The palate opens with fresh lemon, orange blossom, and those signature Gewürztraminer spice notes, wrapped in crisp acidity and a slightly grippy texture that keeps each sip lively. Serve it with everything from summer salads and grilled shrimp to spicy Thai noodles or a citrusy ceviche. It's endlessly pairable, and endlessly sippable. As always, our club members get first dibs and this one won't stick around long.

ALCOHOL 13.2%
HARVESTED Sep 13, 23, &
Oct 14, 2024
BLEND 1/3 each of
Gewürztraminer, Riesling
and Orange Muscat
AGING 100% Stainless Steel
Fermented and Aged in
Neutral Barrels for 4 Months
BOTTLED Feb 5, 2025
CASES PRODUCED 129
RETAIL PRICE \$30



2024 "ODE TO JOY" PINOT NOIR

The return of Ode to Joy is always worth celebrating. Our 2024 vintage is bright, juicy, and irresistible! It's crafted using carbonic maceration, a whole-cluster fermentation method that keeps the wine light, fresh, and bursting with flavor. Aromas of brown sugar, violets, and cherry cola jump from the glass, followed by cranberry, raspberry preserves, and a touch of bramble on the palate. Soft and light in texture, it's perfectly balanced and remarkably easy to drink. This playful Pinot Noir is dry, expressive, and best enjoyed slightly chilled or stirred into your favorite sangria. It pairs beautifully with Korean BBQ, grilled sausages, or a summer charcuterie board. The label's charming artwork, created by our daughter Elizabeth, makes this small release even more special, so stock up before it disappears again!

ALCOHOL 12.5%
HARVESTED Sept 13, 2024
VINEYARD 100% Estate
Twin Creeks Vineyard
CLONE Martini
AGING Stainless Steel Fermented Whole Cluster for 10 Days
BOTTLED Feb 5, 2025
CASES PRODUCED 140
RETAIL PRICE \$38



2024 PINOT GRIS

We're proud to continue our tradition of crafting Alsatian-style Pinot Gris, a noble grape that holds its own alongside Riesling and Gewürztraminer. We source the fruit from our friends at Spanish Springs Vineyard, a stunning site nestled between our winery and the coast, where a cool marine breeze shapes the vineyard's signature character. This 2024 vintage opens with aromatic notes of jasmine, peach, and apricot, along with a subtle hint of sea breeze. On the palate, flavors of dried pineapple and banana-cream pie glide over a mineral core, finishing with bright acidity and a zippy lift that lingers. More full-bodied and textured than its Italian cousin Pinot Grigio, our 2024 Pinot Gris reflects the dry, layered style of Alsace. We recommend pairing it with Thai green curry, roast chicken with herbed butter, or a chilled soba noodle salad.

ALCOHOL 13.2%
HARVESTED Sep 14, 2024
VINEYARD 100% Spanish
Springs Vineyard
CLONE 146
AGING 100% Stainless Steel
Fermented and Aged
BOTTLED Mar 20, 2025
CASES PRODUCED 138
RETAIL PRICE \$32



2022 GRENACHE

Our Grenache, harvested last from the aforementioned cool-climate Spanish Springs Vineyard, captures the essence of coastal Rhône varietals with stunning depth and structure. The 2022 vintage greets you with a deep, dark maroon hue and inviting aromas of olallieberry cobbler, marionberry, pomegranate, anise, and blueberry. On the palate, concentrated red and purple fruits mingle seamlessly with savory notes of herbes de Provence, black currants, and delicate tea leaves. Aged 18 months in oak with 10% whole-cluster fermentation, this wine boasts mouthcoating tannins and a texture that lingers beautifully. It's the perfect match for smoky Tex-Mex BBQ, grilled flank steak or portobello mushrooms. Enjoy it now or cellar it for added complexity.

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



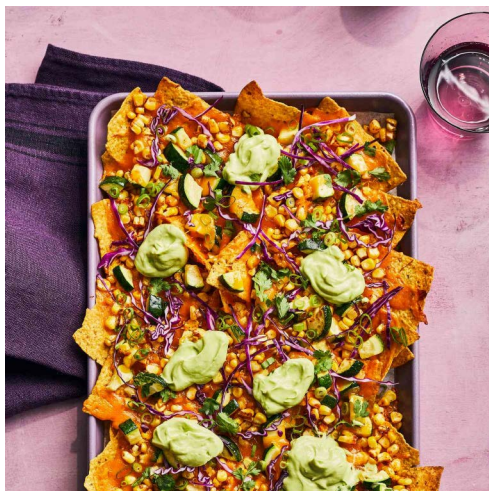
RECIPE: SUMMER NACHOS FROM A MOST UNLIKELY SOURCE

On a warm summer day about 25 years ago, Fredericka and I were strolling through the town of Visby, on the Swedish island of Gotland, and feeling more than a little peckish. As we approached a small eatery, we noticed a sign promising “Summer Nachos.” We decided to try this unusual bit of “Swede-Mex” cookery and were so enchanted that we pressed the owners for a recipe, and we’ve been making it at home ever since.

The most unusual thing about the recipe is that it features Ground Lamb, which on Gotland (and elsewhere, of course) is plentiful. However, feel free to use any other meat or chicken, or omit it for a vegetarian delight.

Ingredients:

1 lb ground lamb
1 red onion
1 clove of garlic
1 cup frozen corn
1 zucchini, chopped
Bag of tortilla chips
One ripe avocado sliced
One can of beans, either black or pinto, drained and rinsed
Fresh cilantro
1 tsp cumin
1 tsp paprika



1 tsp chili powder
2 cups of grated cheese: cheddar or Monterey Jack
Cherry tomatoes, halved
1 cucumber (English), sliced (optional)

Preparation:

Sauté the chopped onion and garlic in two teaspoons of olive oil until softened, add the ground lamb and cook until done. Add the corn and cook briefly, then the (optional) beans and zucchini, and then the herbs and spices. Mix all these in a bowl. On a large, edged baking pan, lay out a sheet of parchment paper and spread a layer of tortilla chips all over it, followed by the mixture in the bowl. Sprinkle the grated cheeses over the whole thing and bake in a 300 degree oven for 8 or 10 minutes, until the cheese is melting. Plate the nachos and decorate around the rim with the fresh tomatoes, sliced cucumber, and avocado (and any other summer fruit you fancy). Enjoy with a Glass of C&C Wine (or Swedish beer).

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CLAIBORNE &
CHURCHILL
WINERY



SUMMER 2025

Cellar Club News

Summer has officially arrived in our beautiful Edna Valley, and the vineyards are green and bursting with energy. Veraison is just around the corner—that magical turning point when grapes begin to soften, shift color, and prepare for ripening.

In the winery and the tasting room, we’re enjoying a brisk business with thirsty tasters visiting from all over the world, as our wines continue to win accolades and our “little town” of San Luis Obispo celebrates its reputation as the next best thing to paradise! Our garden remains a favorite spot, especially during *Happy Hour Fridays*, 4:30–7:30 PM, with live music from top Central Coast talent. Reservations are recommended!

We’re especially excited about our newest tasting offering: **The Estate Escape: A Vineyard Tasting Experience**. This immersive experience takes you beyond the tasting room and into the heart of the vineyard. You’ll sip curated wines among the vines, learn more about our growing practices, and enjoy the stunning landscape that makes this region so special.

-- Clay & Fredericka Thompson