

2024 ESTATE DRY RIESLING

Is it possible to have more than one signature wine? If so, our Estate Dry Riesling has long earned its place at the table. Drawn from our two-acre “Claiborne Vineyard”, this 2024 vintage captures everything we love about Riesling grown in the cool, fog-kissed Edna Valley.

The aroma opens with baby's-breath flowers and dried orange peel, evolving into notes of tangerine and a subtle floral lift. On the palate, bright flavors of lemon curd, citrus zest, and wet stone glide across a velvety texture, supported by lively acidity that lingers and suggests graceful aging. Fermented in stainless steel to dryness in our classic style, this is a true “comfort wine”: vibrant, balanced, and endlessly food-friendly. Pair it with fresh oysters, delicate fish, or a savory quiche, and let its brightness elevate every bite.

ALCOHOL 12.9%

HARVESTED Oct 14, 2024

VINEYARD Estate Claiborne Vineyard, Edna Valley AVA

CLONES 17 and 49

AGING 100% Stainless Steel
Fermented and Aged for 7 months

BOTTLED May 8, 2025

CASES PRODUCED 233

RETAIL PRICE \$36



2024 CLASSIC PINOT NOIR

Of the Pinot Noirs we produce each year, our “Classic” bottling embodies everything we admire about this noble grape when grown in our cool, coastal Edna Valley. The 2024 Classic Pinot Noir continues that approach with a wine that is expressive and beautifully balanced.

Aromas of red berries and gentle spice rise from the glass, followed by layered flavors of plum, raspberry, and ripe dark cherry, accented by earthy undertones, vanilla, and baking spice. Crafted from thoughtfully selected clones and shaped by collaborative vineyard relationships close to home, this wine shows both depth and approachability. Lively tannins bring structure and warmth, while the fruit remains fresh and inviting from start to finish. True to its name, this Classic Pinot Noir is ideal alongside grilled salmon, roast meats, and savory slow-cooked dishes such as Corned Beef and Cabbage or Beef Bourguignon.

ALCOHOL 13.8%

HARVESTED Sept 9, 11, 12, 2024

VINEYARDS Greengate Ranch, Twin Creeks, and Spanish Springs Vineyards

CLONES Pommard, 667, 115, 943, 2A

AGING Aged in Neutral French Oak for 10 Months

BOTTLED Aug 6, 2025

CASES PRODUCED 197

RETAIL PRICE \$42



2024 CUVÉE FREDERICKA

From our beginnings in 1983, the fine art of blending has been at the heart of what we do, and Cuvée Fredericka is one of our most beloved examples of that craft. The 2024 vintage continues this tradition, offering a beautifully layered wine built on its foundational varietals: Chardonnay, Gewürztraminer, and Riesling.

Aromas of ripe persimmon rise gently from the glass, leading into a palate rich with apricot, and a bright hint of lime. Subtle notes of butterscotch add warmth and depth, while the inclusion of a small amount of Pinot Noir Blanc lends nuance and structure. Fermented and blended with intention, this Cuvée showcases both richness and lift, making it not just a refreshing quaff on its own but also a versatile companion at the table, pairing well with creamy seafood, roasted vegetables, or elegant pasta dishes.

ALCOHOL 13.4%

HARVESTED Sep 9, 13, 19 and Oct 14, 24, 2024

BLEND 56% Chardonnay, 25% Gewürztraminer, 13% Riesling, 6% Pinot Noir Blanc

CLONES 96, 49, 643, Martini

AGING 100% Barrel
Fermented and Aged in Neutral Oak for 7 Months

BOTTLED May 8, 2025

CASES PRODUCED 182

RETAIL PRICE \$40



2024 EDNA VALLEY SYRAH

Our 2024 Edna Valley Syrah is a vivid reflection of a cool-climate Rhône varietal, shaped by cool coastal mornings and warm afternoon sun in a vineyard just across the valley from our winery.

Aromatically complex, it opens with candied cherry, savory notes of brisket and prosciutto, and hints of violet. On the palate, dark bramble fruit is balanced by notes of green tea, cracked pepper, olive, and forest floor, creating a wine that is both characterful and nuanced. The texture is distinctly Syrah—smooth yet slightly rugged—with tannins that are mouth-filling without feeling heavy. Echoing the style and structure of the 2023 vintage, this Syrah is approachable now but destined to evolve gracefully over the coming years. Its savory depth and balanced acidity make it a natural partner for grilled ribeye, slow-braised lamb shank, or richly seasoned vegetables straight from the fire.

ALCOHOL 13.5%

HARVESTED Oct 17, 2024

VINEYARD Orcutt Road Vineyard, Edna Valley AVA

CLONE Estrella

AGING Aged in Neutral French Oak for 10 months

BOTTLED Aug 6, 2025

CASES PRODUCED 153

RETAIL PRICE \$42



RECIPE: CLAY'S BEEF STEW

This seems like an appropriate recipe for a cozy dinner on a cold winter night in February. Ironically, the present temperature outside in San Luis Obispo is in the high seventies. Oh well, it's pretty tasty in any weather!

Ingredients:

- 2 lbs Beef Sirloin Tips
- 1 onion, chopped
- 2 toes of garlic, chopped fine
- Salt and pepper
- Olive oil
- Half a bottle C&C red wine
- 4 cups of beef bouillon
- 3 stalks of celery, sliced
- 3 carrots, sliced
- Can of chopped tomatoes
- 3 parsnips (optional), sliced
- 4 potatoes, peeled and cut into 2 inch chunks
- Half a cup of frozen peas

Preparation:

Trim the beef tips into bite-size chunks, discarding any fat. Brown them in olive oil with the onion and garlic and salt and pepper. Add the celery, carrots, tomatoes and parsnips and after a brief stir pour in the wine and bouillon. Add the herbs, cover and simmer for a good hour, and then add the potatoes. Simmer for another 20 minutes and then add the peas 15 minutes before you plan to serve.

Serves four.



WINTER 2026

Cellar Club News

The New Year has arrived, and we're welcoming it with fresh energy and exciting releases ahead. In the cellar, last fall's wines rest in barrels and tanks, while in the (now dormant) vineyard, a cool, wet December has given way to drier conditions and a few unexpectedly warm days, reminding us once again how closely we watch the seasons as we await bud break.

This year is especially meaningful for us at Claiborne & Churchill, as we celebrate the 30th Anniversary of our Straw Bale Winery. Three decades ago, we completed this iconic and eco-friendly building and moved our entire "warehouse winery" from the industrial park down the road to the home we cherish today, a milestone that continues to shape who we are.

To celebrate we have planned some exciting events this Spring, including the return of our Wine Library Grand Tasting on March 21. Please visit the event page of our website to see our upcoming events.

-- Clay & Fredericka Thompson