

CLAIBORNE & CHURCHILL

Dry Riesling Central Coast

Wine Spectator

86 pts. "Bold and vivid, with ripe, round flavors of lemon zest, peach, apple and nectarine, featuring a very juicy backbone. Touches of spice and black tea appear on the finish. Drink now

— M.W. (July 2013)



About the Wine

Riesling is widely considered one of the world's greatest wine grapes, and Claiborne & Churchill is proud to be recognized as one of the world's premier Riesling producers. It has been one of our signature wines since our first vintage in 1983, and we have always chosen to make our Riesling in a dry style, inspired by the classic Rieslings of the Alsace region. Our aim is to offer the lovely fruit of the Riesling grape in a well-structured and dry food wine. Our Riesling can be enjoyed equally well at the dinner table or on its own as an aperitif wine.

At Claiborne & Churchill, traditional winemaking practices prevail. This Riesling was hand-harvested and gently whole-cluster pressed. 90% tank-fermented cold, while the other 10% was barrel-fermented in seasoned (neutral) French oak. The final blend thus combines classic Riesling aromatics with excellent texture and mouth-feel.

We consider Riesling the most food-friendly of white wines; it lovingly enhances many kinds of cuisine without trying to dominate them. Riesling is a wonderful wine with poultry and seafood, especially shellfish (Dungeness Crab and Dry Riesling are a match made in heaven). It also complements the exotic flavors of Asian food (Chinese, Thai, Indian, sushi), and is the "go-to" wine for vegetarian dishes.

Accolades:

Gold - 2014 San Francisco Chronicle Wine Competition

VINTAGE 2012

SUGGESTED RETAIL \$20.00

ALCOHOL 13.2% pH 3.19

RESIDUAL SUGAR 0.8%

HARVESTED October 4 & 12, 2012

BRIX AT HARVEST 22.5° - 23.5°

BOTTLED April 26, 2013

CASES PRODUCED 645 750ml

VINEYARDS 80% Viento Vineyard, Monterey
20% Oliver's Vineyard, Edna Valley AVA
