



GREETINGS ALL! It's our favorite time of year here at C&C: Harvest! Our Winemaker Zack Geers is excited to take on Harvest 2019 in his first year as Head Winemaker, working with Consulting Winemaker Larry Brooks and Crush Intern Kyle Manning. The team has been preparing over the last couple of weeks, making sure everything is in order. As this newsletter is being written, we are crushing some beautiful Pinot Gris from Spanish Springs Vineyard. (Wait until you try the 2018 vintage!) Although the growing season got off to a late start, our recent warm temperatures have allowed the fruit to ripen right on schedule. We urge you to come visit us this harvest and see some of the action!

2018 EDELZWICKER

We've always been drawn to Dry Riesling and Dry Gewürztraminer for their bright aromatics and fruit forward flavors. One of the more fascinating aspects of these varietals is how they blend together incredibly well. To illustrate this point we've always produced a small amount of "Edelzwicker," a combination of the noble (German *edel*) grapes of Alsace. In this case, Riesling, Gewürztraminer, and Dry Muscat are fermented separately then carefully blended together to deliver captivating aromas of grapefruit zest, minerality, and resin. This vintage in particular offers exotic flavors of candied ginger and spice. The taste is clean, and the heightened acid profile suggests it will pair well with a variety of foods.

ALCOHOL 13.5%
 RESIDUAL SUGAR 0.35%
 BLEND 43% Gewürztraminer,
 28.5% Riesling, 28.5% Muscat
 AGING 100% Tank Fermented
 and Aged
 BOTTLED March 5, 2019
 CASES PRODUCED 176
 RETAIL PRICE \$23



2018 PINOT GRIS

Pinot Gris is a wine that has the ability to be produced in an array of styles. Our approach is to craft the wine in a way that illustrates its deeper and more complex side. The 2018 Pinot Gris is the first we've produced from Spanish Springs Vineyard, which is just a couple of miles west of us. This early ripener was pressed shortly after picking, then cold settled in tank prior to fermentation. We used neutral French oak barrels during fermentation to give the wine its textured mouthfeel. Aromas of toasted almonds, dried apricots, and vanilla leap from the glass, while the palate shows vivid notes of dried fruit, white flowers, and lemon zest. This well-structured wine has a long finish and begs to be paired with richly sauced dishes.

ALCOHOL 13.7%
 HARVESTED September 11, 2018
 VINEYARDS 100% Spanish
 Springs Vineyard
 AGING 100% Neutral Barrel
 Fermented and Aged in Tank
 BOTTLED January 4, 2019
 CASES PRODUCED 224
 RETAIL PRICE \$26



2018 DRY RIESLING

2018 was one of those rare vintages that was cool throughout the growing season. Not even the typical September heat wave made an appearance. This allowed the fruit to mature gradually to a high level of ripeness, while at the same time preserving a maximum amount of freshness. Our new Dry Riesling is a beautifully balanced blend of fruit from "Oliver's Vineyard" (just down Corbett Canyon Road from us) and our own Estate "Claiborne Vineyard." In the glass there are floral notes of honeysuckle and jasmine, as well as fruity hints of lemon zest and melon. The palate suggests stone fruits such as peach and nectarine. Here at Claiborne & Churchill we just say it's "downright slurpalicious!"

ALCOHOL 13.3%
 RESIDUAL SUGAR 0.2%
 HARVESTED October 19 & 22, 2018
 VINEYARDS 67% Oliver's
 Vineyard, 33% Estate Riesling,
 Claiborne Vineyard
 AGING 100% Tank Fermented
 and Aged
 BOTTLED March 5, 2019
 CASES PRODUCED 650
 RETAIL PRICE \$24



2017 TWIN CREEKS ESTATE PINOT NOIR

Following a 2016 vintage that we consider to be one of our best growing seasons to date, the grapes grown in 2017 were challenged by a late heat wave that hit California on Labor Day. Thanks to our hardworking team of winemakers and grape growers, we strategically picked fruit that would make for a memorable vintage. This wine is undeniably complex and captivating. Aromas of cola, cloves, and oak are complemented by hints of dark and deep fruit. The palate boasts flavors of tart cherry, cranberry, festive spices, and anise, evolving with every sip. While this wine is young, it shows lively tannins and a long-lasting finish. We recommend pairing it with duck, mushroom or lamb dishes. This Pinot Noir certainly showcases what Claiborne & Churchill Pinot Noir is all about.

ALCOHOL 13.7%

HARVESTED September 3-21, 2017

VINEYARD 100% Twin Creeks Estate Vineyard

AGING 28% New French Oak

Aged 10 Months in Barrel

BOTTLED August 15, 2018

CASES PRODUCED 161

RETAIL PRICE \$46



2017 GRENACHE

This is the third vintage of Grenache we've produced from grapes grown at Spanish Springs Vineyard. We hate to exaggerate, but we believe this is the best vintage yet. It's a classic example of a Rhône varietal grown in a cool climate, opening with vibrant aromas of dark plum, blueberry waffles, and forest floor. On its expressive palate, hints of wild blackberries, blueberries and spice blend seamlessly throughout the wine's succulent textures and integrated tannins. One of the most charming qualities of this wine is its attractive acidity, typical of Spanish Springs Vineyard, whose proximity to the ocean produces a long hang time and an unparalleled balance of sugar and acid in the grapes. This Grenache is a prime candidate to pair with slow-cooked meats, or even Thanksgiving Turkey.



ALCOHOL 14.8%

HARVESTED October 17, 2017

VINEYARDS 100% Spanish Springs Vineyard

AGING 12.5% New French Oak, Aged 19 Months in Barrel

BOTTLED June 19, 2019

CASES PRODUCED 172

RETAIL PRICE \$48



2017 CLASSIC ESTATE PINOT NOIR

Among the four different Pinot Noirs we produce each year, we give the name "Classic" to the one that typifies everything we love about this grape: its fresh fruitiness, vibrancy, elegance and charm. Our 2017 Classic, a blend of grapes from three different clones of our Estate "Twin Creeks" Pinot Noir, is a true benchmark for quality Pinot Noir from our Edna Valley AVA. The wine opens with a whiff of earthiness before bursting forth with a veritable "fruit cocktail" of cherries and berries. The finish is lean and long. No wonder people say that Pinot Noir is the ideal red "food wine;" it enhances all kinds of dishes without in any way seeking to dominate them.

ALCOHOL 13.9%

HARVESTED September 3-21, 2017

VINEYARD 100% Estate Twin Creeks, Edna Valley AVA

CLONES 48% Martini, 32% 2A, 20% #113

AGING 15% New French Oak

Aged 10 Months in Barrel

BOTTLED August 9, 2018

CASES PRODUCED 750

RETAIL PRICE \$32



RECIPE: CLAIBORNE'S PAELLA

INGREDIENTS:

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

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. (for 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!

