



GREETINGS ALL! With a fourth and final bottling session completed in early August, our winemaking team now turns its attention to the upcoming harvest. By the time you read this newsletter, it will be in full swing, and the winery will be full of the heady aromas of freshly-crushed grapes. This is surely our favorite time of year!

We anticipate an excellent vintage, with consistent weather this growing season: a cool spring followed by a warm summer, and none of the difficult challenges we faced a year ago. You can expect the first bottles from 2021 next spring; until then we think you will enjoy the excellent wines in this Cellar Club shipment.

2020 DRY RIESLING

Riesling has been called the “world’s greatest white wine grape” because of its noble flavor profile (“breeding”) and its astounding versatility. While we appreciate Riesling in all its many forms, we’ve always been biggest fans of the dry versions. We founded our winery in 1983 after a summer visit to Alsace, when we hiked the “route du vin” and talked with the many winemakers we met along the way. Our first little vintage of 565 total cases included some 200 cases of Dry Riesling.

The 2020 Dry Riesling (our 38th vintage!) opens with aromas of lemon and green tea, against a background of typical minerality. There are notes of citrus, stone fruit, and a little spice on the palate, followed by a bright and clean finish. This is a wine that pairs well with all kinds of food (fish, poultry, pork, vegetarian), but especially with shellfish. Dry Riesling and Dungeness Crab is a marriage made in heaven!

2020 PINOT BLANC

We added Pinot Blanc (actually a genetic mutation of Pinot Noir) to our portfolio back in 2009 as a further enhancement to our “Alsatian” line-up. With its attractive aromas and flavors of white flowers and peaches, it is a nice complement to our other Alsatian-style wines such as Riesling, Gewürztraminer and Pinot Gris. We fermented and aged the wine in neutral French oak barrels and put half of it through “malo-lactic fermentation”, which adds a subtle texture and somewhat creamy mouthfeel to the wine. Great with cheeses and lighter fare, a pleasant alternative to Chardonnay!

**Premier Cru Members will also receive our 2020 Dry Gewürztraminer and 2019 Classic Pinot Noir.*

ALCOHOL 12.7%
HARVESTED October 2,3 and 10, 2020
VINEYARDS 16% Estate Claiborne Vineyard,
38% Wolff Vineyards, 46% Scheid, Mesa Del
Rio Vineyard
AGING 100% Tank Fermented and Aged
BOTTLED February 10, 2021
CASES PRODUCED 566
RETAIL PRICE \$25



ALCOHOL 13%
HARVESTED October 24, 2020
VINEYARD 100% Scheid, Mesa Del Rio Vineyard
AGING Fermented and Aged 6 Months in
Neutral French Oak
BOTTLED April 1, 2021
CASES PRODUCED 158
RETAIL PRICE \$26



2019 STRAW BALE RED

Some of our newest Cellar Club members may wonder what the heck this wine is, but those of you who have been around a while know that this tasty red blend is something to snap up as quickly as possible! Named for our pioneering eco-friendly winery, constructed of bales of rice straw back in 1995, this is a serious quaffer. For this bottling we blended select barrels of Syrah and Pinot Noir to produce a smooth and velvety wine with enough rich and ripe red fruit to rival wines costing three or four times as much. Cherry cobbler, Doctor Pepper, vanilla coke, a whiff of pipe tobacco, what a fun wine to enjoy this fall with smoked pork chops, hearty stews and roasted vegetables! We only made 121 cases, so get some before it's all gone, and be sure to check out the whimsical label featuring the three little pigs (but no big bad wolf).

ALCOHOL 13.9%

HARVESTED Pinot Noir September 19, 2019
Syrah October 22, 2019

VINEYARDS 60% Syrah, Wolff Vineyards
40% Pinot Noir, Twin Creeks Vineyard

AGING Aged 14 Months in Neutral French Oak

BOTTLED February 10, 2021

CASES PRODUCED 121

RETAIL PRICE \$30



2019 SYRAH/GRENACHE

It's no secret that (in addition to Pinot Noir) we at Claiborne & Churchill really enjoy wines made from Rhone varieties, especially those from the cool-climate, coastal vineyards in our area. Thus, for this wine we have taken our two favorite Rhone-style grapes and crafted a blend that is rapidly becoming one of our most popular reds. We sourced the fruit from Spanish Springs Vineyard, located just west of us and only a mile or two from the Pacific Ocean, and challenged our Winemaker Zack Geers to hit the perfect balance between the ripe red fruit of Syrah and the exotic aromas of Grenache. We think he nailed it! A floral, vanilla-laced bouquet leads to flavors of raspberry or olallieberry pie, supple tannins, soft acids and a long finish. We gave this wine an extra year's barrel-aging, so it can be enjoyed now or cellared for six or eight more years.

ALCOHOL 14.4%

HARVESTED Grenache October 22, 2019
Syrah October 22 and 25, 2019

VINEYARDS 56% Syrah and 44% Grenache,
Spanish Springs Vineyard

AGING Aged 18 Months in Barrel,
14% New French Oak

BOTTLED June 23, 2021

CASES PRODUCED 169

RETAIL PRICE \$46



RECIPE: SAUERBRATEN (A spicy German pot roast, great for fall and winter meals.)



Ingredients:

4-5 lb pot roast (top round, bottom round, rump or shoulder)
1 medium onion, chopped
2 carrots, chopped
2 stalks celery, chopped
1 Tbs flour

Sauce:

sour cream or flour (to thicken)
gingerbread or ginger snaps
salt and pepper
raisins, almonds (optional)

Marinade:

1 cup red wine
½ red wine vinegar
1 cup water
juice of one lemon
1 large onion, sliced
5-6 peppercorns
3-4 juniper berries, crushed
2 bay leaves
4 whole cloves
pinch of nutmeg

Preparation:

Mix the ingredients for the marinade in a saucepan and heat until it just begins to boil. Let cool to room temperature. Place the roast in a crock and pour the marinade over it; it should cover at least half of the meat. Cover with foil or plastic wrap. Alternatively, put meat and marinade in a ziplock plastic bag and marinate for at least 2 days, up to a week, turning frequently to cover all sides. (The longer it marinates, the sourer it will be.)

Remove the meat, reserving the marinade. Dredge it in flour and brown it on all sides. Add back the marinade, the chopped onion, carrots and celery, and cook in a dutch oven or large casserole, covered, for two and one-half hours. (This can be done on the stovetop or in a 350° oven.)

Remove the cooked roast, keeping it warm, and make a sauce by thickening the cooking juices with flour or sour cream and/or crushed gingerbread or gingersnaps. The raisins and almonds are an optional addition. Place overlapping slices of the meat on a platter and spoon on some of the sauce. The rest of the sauce can be passed. Serve with roasted potatoes, noodles or Spaetzle.