



GREETINGS, ALL! The Holiday Season is upon us, and the 2020 Harvest is over and done. It was not an easy vintage, that's for sure. California was plagued by a series of heat spikes, high humidity and wildfires that tested our mettle and challenged our winemaking skills. Fortunately our vineyards were nowhere near the wildfires and after careful monitoring we found no evidence of smoke taint. Thanks to our incredible winemaking team, we were able to harvest quality fruit and produce wines that maintain our high standards. All of us here at C&C wish you a safe and happy holiday season. We are delighted to offer four new wine releases to help you celebrate!

2019 PINOT GRIS

We source the grapes for this wine from Spanish Springs Vineyard, an especially cool microclimate only a couple of miles from the ocean at Pismo Beach. Daytime temperatures in the fall of 2019 rarely exceeded the 70s, followed by cool nights, allowing for optimal ripening and distinctive flavors. Our 2019 Pinot Gris offers all you could want in an Alsatian-style white wine: aromas of honeysuckle and apple leading to complex flavors of apricot, lime and slate. A crisp yet mouth-filling wine like this would pair well with delicate fish dishes (think Sole Meuniere or baked trout), with light pasta dishes, sushi or with fresh roasted vegetables.

WINEENTHUSIAST 90^{PTS}

ALCOHOL 13.4%
RESIDUAL SUGAR 0%
HARVESTED September 11, 2019
VINEYARD 100% Spanish Springs Vineyard
AGING 100% Barrel Fermented and Aged for 4 Months
BOTTLED January 15, 2020
CASES PRODUCED 188
RETAIL PRICE \$26



2018 CHARDONNAY

We recall the summer of 2018 in our Edna Valley as one of the most pleasant in recent memory, and this beautiful Chardonnay testifies to the optimal growing season that year. We crafted this wine from grapes grown by our neighbors just across the road from us, one of our favorite sources of Chardonnay and Pinot Noir. (Think of the stunning 2018 Greengate Pinot Noir we sent to our Cellar Club a few months ago.) This is a voluptuous wine that boasts aromas and flavors of crème brûlée, butterscotch and almonds, with a layered complexity, a rich texture, and a long, lingering finish. A perfect choice for the holiday dinner table, it will shine with rich seafood and poultry dishes, baked ham, or flavorful cheeses.

ALCOHOL 14.1%
HARVESTED October 10, 2018
VINEYARDS 100% Greengate Ranch & Vineyard
AGING 20% New French Oak Aged 10 Months in Barrel
BOTTLED August 16, 2019
CASES PRODUCED 229
RETAIL PRICE \$36



2018 RUNESTONE PINOT NOIR

Among the many challenges facing a winemaker every year, one of the most important is tasting through every barrel in our cellar to decide which ones might work best together to deliver each of the distinctive blends we produce. (This process also just happens to be our winemaking team's favorite part of the job.) The Pinot Noir we call "Runestone" represents a selection of the very best barrels in our cellar, regardless of vineyard designation. This 2018 vintage showcases concentrated notes of crushed raspberry, fresh herbs, and well-integrated oak, together with a firm texture, a rich mouthfeel, and an elegant finish. This is a Pinot you can safely cellar for a good ten years, and let us assure you that it will be worth the effort! A festive wine to serve with beef tenderloin, with duck, short ribs, or with triple cream brie.

WINE ENTHUSIAST 94^{PTS}
Cellar Selection

ALCOHOL 13.8%
HARVESTED September 29, 2018
VINEYARDS 70% Wolff Vineyards,
30% Greengate Ranch & Vineyard
Edna Valley AVA
CLONES 2A, Pommard, and 667
AGING 30% New French Oak
Aged 10 Months in Barrel
BOTTLED August 16, 2019
CASES PRODUCED 242
RETAIL PRICE \$56



2018 STRAW BALE RED

This pleasant blend is the perfect counterpart to the Runestone. Ready to drink, soft and approachable, easy on the palate and on the pocketbook! Crafted from select barrels of Pinot Noir and Syrah, it reminds us of a French "Country Wine" with its notes of ripe cherries and fresh Herbes de Provence. This is a bit of a cult wine, a Cellar Club favorite of limited production, and it always sells out quickly, so don't miss out! Serve it young, with gourmet burgers, hearty ribs, homemade pizza or flavorful mac and cheese.

ALCOHOL 14.6%
HARVESTED October 5, 9, 2018
VINEYARD 50% Wolff Vineyards Syrah,
50% Twin Creeks Vineyard Pinot Noir
BLEND 50% Syrah and 50% Pinot Noir
CLONES Syrah: 877 and Estrella
Pinot Noir: Martini, 2A, and 113
AGING Neutral Barrel Aged for 15 months
BOTTLED February 19, 2020
CASES PRODUCED 135
RETAIL PRICE \$28



RECIPE: DAUBE PROVENÇAL, A HEARTY STEW FROM THE SOUTH OF FRANCE

Ingredients:

For the Marinade

1 medium onion, quartered
1 medium carrot, finely sliced
3 cloves garlic, crushed
1 stalk celery, chopped
1 bottle of red wine
1 leek (white part), sliced
4 cloves (insert into onion pieces)
3 strips of orange peel
1 tbsp Herbes de Provence, or
make your own Bouquet Garni
salt & pepper

For the Stew

2 lbs of beef, pork or lamb
1 onion, finely chopped
3 strips of smoky bacon, chopped
1 tbsp flour
3 tomatoes, chopped
4 carrots, cut into chunks
1 cup black olives, pitted
3 medium potatoes, chunked
salt & pepper
olive oil



Cut the meat into large chunks and put in a large bowl. Add all the ingredients for the marinade, cover with plastic wrap and let stand for 4 hours at room temperature or 8 hours in the fridge. Stir and mix two or three times. Drain and dry the pieces of meat and brown them in a large Dutch oven, then add the onions and bacon. Add the flour and stir and scrape to mix well. Add the tomatoes and cook for a bit. Add the reserved marinade, salt and pepper and simmer for 3 to 4 hours. An hour and a half before serving, add the carrots, black olives and potatoes and continue cooking. Let stand for 15 minutes. Enjoy with a tossed green salad, some crusty French bread, and a bottle of C&C Red. Serves six.