

2022 PINOT NOIR BLANC

Not to be confused with Pinot Blanc, Pinot Noir Blanc is a white (blanc) wine made from red (noir) grapes. It's a relative newcomer to our wine production, but it seems to have rapidly become a "Cellar Club Favorite." Possibly you are one of those who have been waiting patiently for it to be available again; if so, you're in luck! To make a wine like this, we pick the Pinot Noir grapes early, at lower sugar levels and with better natural acidity. We press them gently to preserve the light color and then ferment half the juice in stainless steel and half in neutral barrels.

The result is a delightful wine with aromas of melon and stone fruit and a hint of minerality. On the palate we find flavors of raw honey and ripe pear, enhanced by a zippy mouthfeel and lingering finish. Pair with fettuccini alfredo, grilled scallops, or spicy ceviche.

ALCOHOL 13.1%
HARVESTED
Sep 28, 2022
VINEYARD 100%
Twin Creeks
Vineyard, Edna Valley AVA
CLONE Martini
AGING 50% Tank Fermented and Barrel
Fermented and Aged
BOTTLED May 16, 2023
CASES PRODUCED 160
RETAIL PRICE \$38



2021 CLASSIC PINOT NOIR

2021 was a banner year for Pinot Noir in the Edna Valley. A long, cool growing season brought forth mature flavors, soft tannins and good acidity. The Pinot we call "Classic" is a blend created each year by Winemaker Zack Geers to show off the typicity of our valley.

This 2021 Classic Pinot Noir opens with deep aromas of florals and earth accented by vibrant notes of berries and cherries. The wine's expansive palate features fruit-forward flavors of cranberries, fresh raspberries and Bing cherries, followed up by hints of baking spice. This food-friendly Pinot Noir should be the wine you chose to show off your Holiday Dinners, and it's ready to enjoy now in its youth! Recommended with roast beef, rack of lamb, or wild Alaskan salmon.

ALCOHOL 13.5%
HARVESTED Sep 20 & 24,
2021
VINEYARDS 56% Twin
Creeks, 25% Greengate,
19% Spanish Springs Vine-
yard, Edna Valley AVA
CLONES Pommard,
Martini, 113, and 667
AGING Barrel Aged in
6.3% New French Oak for
10 Months
BOTTLED Aug 31, 2022
CASES PRODUCED 371
RETAIL PRICE \$38



2021 CHARDONNAY GREENGATE RANCH & VINEYARD

Chardonnay from our Edna Valley has enjoyed a reputation for quality since the early 1970s, and one of our favorite growers are the people at Greengate, just across the road from our winery. Their two distinct Chardonnay clones, grown on clay-loam soil, produce quality fruit and make a dynamic Chardonnay.

In the case of our "Greengate Chardonnay" it is a complex, multi-layered, succulent wine, barrel-fermented in French oak and aged for 1½ years before bottling. Toasted almonds, green apples, caramel and toffee come to mind when you taste this well-balanced wine, and the slightly creamy finish leaves you asking for a second glass! Make this your go-to Holiday Chardonnay, and don't forget to stock your wine cellar. It only gets better with age!

ALCOHOL 13.6%
HARVESTED
Sep 17 & 23, 2021
VINEYARDS 100% Green-
gate Ranch & Vineyard
CLONE 76 and 96
AGING Fermented and
Aged in 30% New French
Oak for 18 months
BOTTLED Apr 5, 2023
CASES PRODUCED 211
RETAIL PRICE \$38



2021 SYRAH SPANISH SPRINGS VINEYARD

This is our sixth vintage of Syrah from this vineyard, conveniently located half-way between our winery and the Pacific Ocean at Pismo Beach. The cool coastal microclimate means longer hang-time and more developed flavors than are seen in hot and dry locations.

In the glass this 2021 Syrah from Spanish Springs shows deep, dark maroon hues, and in the nose there are hints of black pepper, dried herbs, beef jerky and bacon. The flavors bring thoughts of berry cobbles or red plums. A Syrah this fruit-driven and savory confirms our intent to create delicious and structurally sound Rhone reds, as complements to our Burgundian Pinot Noirs. Serve this Syrah with bold foods such as duck, venison or lamb.

ALCOHOL 13.9%
HARVESTED Oct 5, 2021
VINEYARDS Spanish
Springs Vineyard
CLONES Alban and 174
AGING Aged in 17% New
French Oak for 16 Months
BOTTLED Apr 5, 2023
CASES PRODUCED 141
RETAIL PRICE \$46



RECIPE: Casual Cassoulet de Canard

The wonderful thing about cassoulet is that it can be as simple or as complicated as you like. (Julia Child's recipe is six pages long, bless her heart.)

Ingredients:

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| 1 duckling, approx. 5 lbs. | 1 lb sausage links of your choice (e.g. Mediterranean, Cajun, Italian) |
| 1 lb. (2 cups) Great Northern white beans | 1 cup Classic Pinot Noir |
| 1 medium onion, sliced | 1 6 oz. can of tomato paste |
| 2 cloves of garlic | 2 Tbs chopped fresh thyme |
| 3 sprigs of thyme, or 1 tsp dried thyme | 2 Tbs chopped Italian parsley |
| 1 tsp ground cloves | 1 cup bread crumbs |
| salt and pepper | 3 slices bacon |
| 1 cup Dry Riesling | |

Preparation:

Soak the dried beans overnight in cold water; or alternatively soak them for 1 hr. in water that has been brought to a boil. Then simmer the beans for about 1 hr. in a pot of water to which has been added the onion, garlic, thyme, cloves, salt, pepper and white wine. Roast the duckling according to directions (or at 350° for 75 min). Sauté, grill or poach the sausage, allow to cool and then slice into discs. When the duck is done allow it to cool and then cut it into pieces or quarters. When the beans are done pour off and reserve the cooking liquid. Into this liquid mix the tomato paste, red wine, and a tablespoon each of the parsley and thyme. Mix the remaining tablespoon of these herbs into the cup of breadcrumbs.

Assemble the cassoulet in a big pot or dutch oven: put in a layer of beans followed by pieces of duck and sausage, followed by another layer of beans. Lay the slices of bacon over the top layer and then pour in the tomato paste/red wine/herb/liquid until it almost reaches the top. Sprinkle the bread crumb mixture over the whole thing. Cover and bake in a 300° oven for an hour. Serves six or more.



HOLIDAY 2023

Cellar Club News

We have just concluded the 2023 Harvest, and we are happy to report that it was both excellent and bountiful. We were not certain what to expect from a year that began with a cold and wet winter and then gave us a summer of alternating cold and hot spells. In the end, we got our quality and we got our quantity; just a month later than usual. Thankfully Winemaker Zack Geers and his crew were up to the challenge, and we look forward to some excellent wines from this vintage.

As we bid farewell to our 40th Anniversary year, we want to thank all of you who have supported our small family winery. Whether you are new to the Wine Club or a have been a member for several decades, your support has allowed us to craft the wines that we love for the people we love.

Now to the new wines!

-- Clay & Fredericka Thompson

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