



GREETINGS ALL! Spring is here, and all over the valley the grapevines are pushing their tiny shoots. Nature's recurrent cycle fills us all with hopeful thoughts that things are getting back on track, that we have put a very difficult year behind us. Let us (cautiously) look forward to the 2021 growing season and a successful harvest this coming fall!

And now we are proud to offer the four new wines of this spring's Cellar Club release:

2020 DRY GEWÜRZTRAMINER

We founded Claiborne & Churchill in 1983 with the goal of producing small lots of aromatic, "Alsatian-style" dry white wines, and the first wine we made was a Dry Gewürztraminer. Over the past 38 years this wine, with its distinctive and compelling aromatics, continues to be our most popular white wine. This is a dynamic wine drinking experience from start to finish.

The 2020 Dry Gewürztraminer (our first white wine released from that vintage) opens with classic aromas of lychee and tropical fruit, with a hint of rose petals and resin. On the palate it is dry and smooth, with a bit of viscosity and a long, well-textured finish. The spring and summer months are a perfect time to enjoy a refreshing wine like this. Try it with a spicy Asian dish like Thai Curry or Kung Pao Chicken, or with a simple Pizza Bianca!

ALCOHOL 13.3% | R.S. 0.2%
HARVESTED October 24, 2020
VINEYARD 100% Viento Vineyard,
Monterey County
AGING 100% Tank Fermented and Aged
BOTTLED April 1, 2021
CASES PRODUCED 945
RETAIL PRICE \$25



2020 DRY ROSÉ OF PINOT NOIR, CUVÉE ELIZABETH

We're guessing that this is the moment many of you have been waiting for: the new vintage of our "cult favorite" summer sipping wine, the Dry Rosé we named for our daughter, whose artwork (at age 11) adorns the label. To produce a wine this fresh and lively, we harvest the grapes earlier than we do for our red Pinot Noirs, capturing the lively acids, vivid aromas and mouth-filling flavors of juicy watermelon and fresh strawberries. Enjoy a bottle of "Cuvée Liz" as the perfect aperitif wine, or pair it with your favorite grilled foods.

ALCOHOL 13.1% | R.S. 0.2%
HARVESTED September 8 and 11, 2020
VINEYARD 100% Twin Creeks Vineyard
AGING 100% Tank Fermented and Aged
BOTTLED February 12, 2021
CASES PRODUCED 330
RETAIL PRICE \$28



2019 CLASSIC PINOT NOIR

The 2019 growing season saw a mild and consistent weather pattern all the way from mid-spring to the time of harvest, allowing the Pinot Noir grapes to develop good sugar levels, bright acidity and nuanced flavors.

These qualities are on full display in the Pinot Noir we call "Classic" as a nod to its hallmark status of cool-climate, coastal winegrowing.

The 2019 Classic Pinot opens with notes of tart cherries, crushed strawberries, and sweet spice. The tannins are soft and the acidity is bracing. This is a blend of "cherries and berries" from our own Twin Creeks vineyards and our neighbors' vineyard at Greengate Ranch just across the road from us. Pair it with filet mignon, grilled salmon, or dried fruits and assorted cheeses.

ALCOHOL 13.7%
HARVESTED September 19 and 27, 2019
VINEYARDS 60% Estate Twin Creeks
40% Greengate Ranch & Vineyard
Edna Valley AVA
AGING 15% New French Oak
Aged 9 Months in Barrel
BOTTLED June 15, 2020
CASES PRODUCED 469
RETAIL PRICE \$35



2019 TWIN CREEKS PINOT NOIR

Part of the allure of the Pinot Noir grape lies in the wide variety of expressions it allows. We like to showcase this by offering different bottlings of Pinot Noir, as is illustrated here with the one we call "Twin Creeks." A nice counterpart to the "Classic", it is a blend of barrels carefully selected by our winemaking team during their exhaustive tasting of every barrel in our cellar. (It's a hard job, but somebody's gotta do it!) The Twin Creeks from 2019 begins with aromas of dusted cocoa, followed by red fruit and hints of oak and earth. On the palate, dried herbs and raspberries integrate seamlessly with cherries and baking spice. Enjoy with duck confit, baby back pork ribs, or a spring harvest salad with toasted walnuts and crumbled goat cheese.

ALCOHOL 13.8%
HARVESTED September 14 and 19, 2019
VINEYARDS 83% Estate Twin Creeks
17% Greengate Ranch & Vineyard
Edna Valley AVA
AGING 25% New French Oak
Aged 9 Months in Barrel
BOTTLED June 15, 2020
CASES PRODUCED 259
RETAIL PRICE \$46



RECIPE: ROSÉ SANGRIA (from our very own Wine Club Manager, Brook Thompson)



Ingredients:
750ml (1 bottle) - Cuvée Elizabeth
Dry Rosé
6 oz Twin Creeks Pinot Noir
3 oz brandy
2 oz triple sec
1 oz limoncello
1 c orange juice
1 c pomegranate juice
½ c sugar
½ c blueberries
½ c raspberries
½ c blackberries
½ orange, sliced
½ lemon, sliced

Preparation:
Mix all ingredients together in a large pitcher. Continue stirring until sugar dissolves. Cover pitcher and refrigerate for 24-48 hours before serving. Add ice to pitcher upon serving. For added sweetness, add frozen orange/pineapple juice cubes in lieu of ice.