

## 2023 DRY RIESLING, CENTRAL COAST

This Alsatian-style white wine has been a hallmark of Claiborne & Churchill for over 40 years. At harvest, Riesling grapes from two of the coolest wine regions in California (Edna Valley and Monterey County) are pressed, fermented and aged in stainless steel tanks, giving the wine its refreshing flavors and crisp, clean finish.

*As this Riesling's bouquet begins to open up, aromas of whetstone and graphite intersect with lively notes of jasmine and apple. On the palate, flavors of lemon, lime zest, and summer melon are elevated by the wine's bracing acidity. This is quintessential RIESLING, with its unparalleled gift of enhancing a wide variety of foods without seeking to dominate them. A few recommendations we suggest are lobster rolls, pork scaloppini, or your favorite spicy Thai dish.*

ALCOHOL 12.8%  
HARVESTED Oct 10 & 19, 2023  
VINEYARDS 68.5% La Es-tancia, Monterey County and 31.5% Claiborne Vineyard, Edna Valley AVA  
AGING 100% Stainless Steel Fermented and Aged  
BOTTLED April 4, 2024  
CASES PRODUCED 393  
RETAIL PRICE \$30



## 2022 RUNESTONE PINOT NOIR

One of the most fascinating aspects of winemaking is the process by which the winemaker uses his or her skills to craft a perfect blend. The wine we call "Runestone" is the pinnacle of our Pinot Noir production, and for more than three decades our Runestone Pinot has reflected our winemaker's ability to identify and showcase the standout barrels of Pinot Noir in our cellar. Such is the case with our 2022 Runestone Pinot Noir.

*This beautiful Pinot Noir leads with its pronounced aromas of festive spices, sweet tobacco, and dried cranberries. The palate shows spiced chutney, baked cherry, sweet spice, and a tantalizing oak presence. The wine's soft tannins, layered textures, and ample heft suggest promising aging potential over the next 4-6 years. Enjoy it with duck breast with blackberry sauce (see attached recipe), baked brie, or roast turkey.*

ALCOHOL 14.2%  
HARVESTED Sept 2-17, 2022  
VINEYARDS 14% Twin Creeks, 29% Greengate Ranch, and 57% Spanish Springs  
CLONES 114, 2A, 115, 943  
AGING Barrel Aged in 29% New French Oak barrels for 10 months  
BOTTLED August 15, 2023  
CASES PRODUCED 165  
RETAIL PRICE \$65



## 2023 CHARDONNAY, SPANISH SPRINGS VINEYARD

Spanish Springs Vineyard resides only a couple of miles from the Pacific Ocean where the climate is quite cool and the marine shale, limestone, and sandstone soils allow grape growing of the highest caliber. We find that by eschewing the use of new French oak and instead fermenting and aging the Chardonnay from this vineyard in stainless steel we can create an attractive "Chablis style" wine that balances prominent fruit tones with a structurally sound body.

*Out of the glass, this wine opens with aromas of peach rings, butterscotch and apple. Flavors of pear, tropical fruits, and banana custard are embraced by nice acidity and a full yet smooth mouthfeel. This 2023 Spanish Springs Chardonnay pairs perfectly with a variety of foods, spanning from fresh oysters to mushroom risotto to rich and creamy scalloped potatoes.*

ALCOHOL 13.3%  
HARVESTED Oct 11, 2023  
VINEYARD 100% Spanish Springs Vineyard  
CLONE 96  
AGING 100% Stainless Steel Fermented and Aged  
BOTTLED June 4, 2024  
CASES PRODUCED 146  
RETAIL PRICE \$38



## 2022 SYRAH/GRENACHE

This wine is a carefully-crafted blend of Syrah and Grenache from the aforementioned Spanish Springs Vineyard, and as such it showcases the ideal characteristics of a cool climate Rhône Red. Throughout much of the growing season, early morning fog filled the vineyard before burning off in the late morning. This allowed the grapes to ripen slowly, creating an intensity of flavor and structure.

*With its deep garnet color, this wine offers an intriguing blend of fruitiness and savoriness. Expect aromas of olive, blackberry jam, bramble, and stewed dark fruits. The entry greets the palate with flavors of juicy dark fruits, raspberry tarte, and hints of leather. This modern take on an old-world Rhone wine is a wonderful accompaniment to lamb chops, hearty stews, and roasted autumn vegetables.*

ALCOHOL 14%  
HARVESTED Oct 31, 2022  
VINEYARD 100% Spanish Springs Vineyard  
BLEND 67% Syrah and 33% Grenache  
AGING Barrel Aged in 14% New French Oak barrels for 16 months  
BOTTLED April 4, 2024  
CASES PRODUCED 162  
RETAIL PRICE \$50



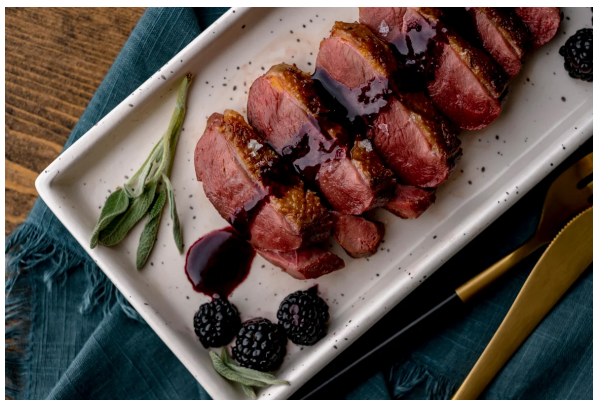
## RECIPE: DUCK BREASTS WITH BLACKBERRY SAUCE

### Preparation:

What may sound like a fancy, difficult and challenging holiday dish is in actual fact quite easy if a few important steps are followed. First, make your life simple by acquiring frozen duck breasts (one per person) at a good market such as Whole Foods or your local butcher. Thaw them, salt them generously with good Kosher salt and refrigerate them on a wire rack for a day.

Next it is time to render the fat, almost all of which is stored in the duck skin, To do this, brush the excess salt off the duck breasts and score the skin sides diagonally or in a crisscross pattern with a sharp knife.

Place the breasts skin-side down in a cold skillet and then turn the burner on medium. Let the duck cook very slowly and watch the pan begin to fill with rendered fat (A smart cook will save this duck fat -- "liquid gold" -- to enhance other dishes.) Remove the duck breasts from the pan after about ten minutes. The interior should still be rare, but the skin should look brown and crisp.



Place the duck breasts skin-side-up in a baking dish and put them in the oven to bake or broil. (Broiling is preferable, since it enhances the crispness of the skin.) It should only take about ten or fifteen minutes for the duck breasts to finish cooking. A meat thermometer should register 130° for rare or 140° for medium.

To serve, slice the breasts thinly across the grain and arrange on plates or a platter. Spoon the sauce over them and garnish with fresh blackberries.

Blackberry Sauce can be made by cooking or blending a pint of pureed fresh blackberries with three tablespoons of sugar and half a teaspoon of lemon juice.

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CLAIBORNE  
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WINERY



FALL 2024

## Cellar Club News

In case you haven't heard, Harvest 2024 is in full swing! The energy around this place is infectious as we all look forward to producing new vintages of your favorite wines. Harvest started on September 3 when we crushed Clone 943 of Pinot Noir from Greengate Ranch & Vineyard. Since then, it's been full steam ahead! All summer our Edna Valley lived up to its reputation as ideal "cool climate viticulture", where the evenings were cool, the early mornings were foggy, and the sun broke through and brought us warm days by mid-morning. This helped the grapes ripen slowly and evenly. We anticipate wrapping up harvest by the last week of October. And since the weather has begun to cool down a bit, we thought we'd offer you a few wines we think you'll really enjoy over the autumn season.

-- Clay & Fredericka Thompson