

2023 ESTATE DRY RIESLING

Our Dry Riesling has always been one of our signature wines. Our very first crush, in the fall of 1983, consisted of three tons of Gewürztraminer and three tons of Riesling, and there's never been a year without a Riesling. This 2023 Riesling comes from our Estate "Claiborne" Vineyard, which we planted in 2005 with two distinct clones of Riesling, one from Germany and the other from Alsace. We consider our Rieslings to be approachable, affordable, and absolutely food-friendly!

In the glass the wine offers a refreshing aroma of zesty lemon curd and ripe kiwi, balanced by a subtle honeyed sweetness (even though the wine is completely dry!) and a crisp, mineral-driven backbone. Its high acidity provides a lively, mouthwatering finish that leaves a clean, invigorating impression. It's the perfect companion to almost any dish, enhancing any and all foods and bringing out the best in them.

ALCOHOL 12.9%
HARVESTED Oct 10, 2023
VINEYARD Estate Claiborne Vineyard, Edna Valley AVA
CLONES 17 and 49
AGING 50% Stainless Steel Barrel and 50% Neutral Barrel Fermented and Aged
BOTTLED Jun 4, 2024
CASES PRODUCED 210
RETAIL PRICE \$36



2023 CLASSIC PINOT NOIR

The Edna Valley has built a strong reputation for producing Pinot Noir with beautiful fruit and bright acidity. We continue this tradition with a range of unique Pinot Noir bottlings, led by our "Classic." We use this name for the wine as we believe it best captures the spirit of our region's terroir. For our 2023 Classic, we selected three different vineyards, each harvested, fermented, and barrel-aged separately before being seamlessly blended into a unique wine.

In the glass, the wine opens with aromas of strawberry, rhubarb, white pepper, and a touch of toasted oak. On the palate, it offers fresh red fruit flavors balanced by a hint of allspice, with youthful tannins and a vibrant acidity. Try it with wild-caught salmon, pork tenderloin, or wood-fired flatbread for a perfect pairing.

ALCOHOL 13.8%
HARVESTED Sept 28- Oct 12, 2023
VINEYARDS Greengate Ranch, Twin Creeks, and Spanish Springs Vineyards
CLONES Pommard, 2A, 114, 115, 667
AGING Aged in 10% New French Oak for 10 months
BOTTLED Aug 13, 2024
CASES PRODUCED 210
RETAIL PRICE \$40



2023 CUVÉE FREDERICKA

We built our reputation on crafting dry versions of Riesling and Gewürztraminer, often referred to as "alternative whites." However, since the late 1980s, we've also been producing small batches of Chardonnay, which happens to be the signature white grape of our Edna Valley. It didn't take long for us to realize the potential of creating something truly unique by blending these varietals. Enter our "Cuvée Fredericka," a wine that beautifully marries the best of both worlds.

It opens with the warm, comforting aromas of spiced apple cider and orange marmalade, complemented by delicate floral notes and a hint of vanilla. On the palate, it reveals a creamy texture with layers of citrus zest, toasted almond, and a touch of sweet fruit, creating a rich, balanced finish. To experience this wine at its best, pair it with seared scallops, spicy Thai curry, or soft cheeses (think brie or camembert) for a perfect match.

ALCOHOL 13.2%
HARVESTED Oct 3, 5, 12, 2023
BLEND 20% Riesling, 20% Gewurztraminer, 60% Chardonnay
CLONES 96, 49, 643
AGING 100% Neutral Barrel Fermented and Aged for 10 months
BOTTLED Aug 13, 2024
CASES PRODUCED 202
RETAIL PRICE \$39



2023 EDNA VALLEY SYRAH

We're excited to introduce our first Rhone-style red wine from the excellent 2023 harvest. This bold and expressive Syrah was grown right here in the Edna Valley where the grapes flourished, thanks to a long, temperate growing season.

The 2023 Syrah dazzles with its vibrant violet color and a rich bouquet of ripe blackberries, olive tapenade, and a touch of black tea. On the palate, it reveals layers of anise, tamarind, and dark fruit, supported by a full-bodied mouthfeel and sturdy tannins that point to great aging potential. As grilling season approaches, this wine is an ideal companion for a perfectly grilled ribeye, smoky baby-back ribs, or marinated portobello mushrooms. Don't forget to stock up—this Syrah will only continue to evolve and reward you over the next seven years.

ALCOHOL 13.5%
HARVESTED Nov 7, 2023
VINEYARD Orcutt Road Vineyard, Edna Valley AVA
CLONE Estrella
AGING Aged in neutral French Oak for 9 months
BOTTLED Aug 13, 2024
CASES PRODUCED 178
RETAIL PRICE \$42



UPCOMING EVENTS

Please visit claibornechurchill.com/events or call us at (805) 544-4066 for more information, reservations and tickets.

Valentine's Dessert Pairing

February 14, 2025 - February 15, 2025 | 11am-5pm

Celebrate love and friendship at Claiborne & Churchill Winery with a special wine and dessert pairing! Enjoy a flight of our C&C wines perfectly paired with handcrafted sweets from Sweet Pea Bakery, including a cranberry pistachio shortbread cookie, mini cupcake, gluten-free brownie, and coconut macaroon.

A Family Thai Feast

February 21, 2025 | 6pm

Join us for an exclusive evening of fine dining and exceptional wines, held indoors in the intimate setting of our wine cellar. Local favorite Sister Kitchen will craft a family-style Thai feast, perfectly paired with a selection of our library and current wines, including the special release of a beloved C&C favorite.

Let the rich aromas of Thai cuisine mingle with the elegance of handcrafted wines as you enjoy this unique culinary experience in the cozy charm of our cellar. Tickets are limited—reserve yours now for this one-of-a-kind evening!

Sunday Brunch with Live Music

Every Sunday March - May, 2025 | 11am-2pm

Join us as we create unforgettable moments, blending local flavors, live music, and the perfect pour of C&C fine wines every Sunday in March, April and May!

Come together with friends and family to celebrate Sundays wine country style. Enjoy delicious food prepared by a different local food vendor each week. Cheers to a Sunday well-spent!

Palette & Pour: Spring Edition

March 29, 2025 | 1-3:30pm

Unleash your creativity and savor the flavors of spring at Palette & Pour: Spring Edition! Join us in our cozy straw bale wine cellar for an exclusive afternoon of art and wine.

Choose your canvas: create your masterpiece on a traditional canvas or a rustic barrel stave, while sipping on a glass of C&C wine, included with your ticket. Our experienced instructor, Andrea Oliveir from Art Bar 805 will guide you step-by-step, ensuring an enjoyable experience for all skill levels.

Ticket includes: All painting supplies, your choice of canvas or barrel stave, and one glass of wine. Reserve your tickets today!

WWW.CLAIBORNECHURCHILL.COM

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WINTER 2025

Cellar Club News

Greetings All! We hope this latest Cellar Club wine release finds you in great spirits. After a refreshing break over the holidays, we're back at the winery and hitting the ground running. We've just bottled the first of the 2024 wines (starting with our Dry Gewürztraminer, of course!); now the exciting task of tasting through the barrels begins as we begin to craft the 2024 red blends.

But the real excitement is in what we've been planning for you! We've been working hard to create a thrilling lineup of new events and unique experiences at the winery this year. Whether you're a long-time member or new to our Wine Club, there's something special in store for you.

Be sure to check out our Upcoming Events on the back of this newsletter or at www.claibornechurchill.com/events.

-- Clay & Fredericka Thompson