

CLAIBORNE & CHURCHILL

Riesling is widely considered one of the world's greatest wine grapes, and dry wines from this variety reach their loftiest heights in the Alsace region of Northeast France. We take the Alsatian tradition as our inspiration and produce structured, intense, full-bodied wines without the high levels of residual sugar that many American consumers are accustomed to in this variety.

The 2006 is crafted from two vineyard sources, planted on the marine and alluvial bench lands of Monterey County. Tight spacing, well-drained soils, and a persistent breeze from the cold Pacific are perfect conditions for growing quality, intense Riesling fruit.

We are impressed by the fruit, length, minerality and the finesse of the 2006 vintage. Unmistakable aromas of kaffir lime and white peach greet you from the glass, balancing racy acidity and rich fruit. Although fresh and lovely in its youth, this is unquestionably a wine with the ability to age well under proper cellar conditions, developing nuance and character as it reaches maturity over the next decade or more.

Claiborne & Churchill is proud to be recognized as one of the world's premier Riesling producers. In the Spring of 2003 we were the only American winery to be awarded a Gold Medal at the World Riesling Competition in Strasbourg (Alsace), France.

Riesling is a wine that brings out the best in many kinds of cuisine, without trying to dominate them. Our favorite foods to pair with Riesling include roasted fowl; halibut, sole, trout, and other mildly flavored fishes; dungeness crab & other shellfish; Sushi, and many vegetarian dishes.

2006 Dry Riesling



2006 Dry Riesling, Central Coast

Alcohol: 12.5%
T.A. 7.7 g/l pH 3.35
Residual Sugar: 0.5%

Harvested 10/20/06 and 11/01/06
23.0° Brix,
80% Ventana Vineyards, Arroyo Seco AVA,
Monterrey County
20% Carmel Highlands, Monterey County
25% barrel fermented (neutral French oak)

Bottled March 19 and 20, 2007
1790 cases produced

Flavor descriptors: Citrus, ginger, jasmine, pear.