

Clendenen Family Vineyards



2020 Chenin Blanc



Chenin Blanc is a versatile grape from the Loire Valley region of France. The wines range from dry to semi-sweet to sweet wines; still to sparkling; stainless steel to oak aged. The varietal caught the attention of Jim Clendenen. He planted a few acres at his estate Rancho La Cuna Vineyard in Los Alamos Valley. He liked the results so added a few more acres. Perhaps the wine's most redeeming feature besides its delightful fruit forward nature, is its food compatibility.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
Chenin Blanc

COOPERAGE:
Neutral François Frères French
oak barrels

HARVEST: September 28, 2020

ALCOHOL: 13.5%

ACIDITY: 6.9 g/L

pH: 3.33

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

CLENDENEN FAMILY VINEYARDS

Created in 2000, the Clendenen Family brand is a project of passion. There is no doubt quality is here along with the ABC signature of balance, finesse, and longevity. Clendenen Family wines diversity offers something for everyone. The wines are true to their varietal characteristics, are beautifully balanced, and reflect the skill of the winemaking.

ACCOLADES

Antonio Galloni
vinous 89

From The Winemaker

Harvest late September the grape come from seven year old vines planted at our Rancho La Cuna Vineyard. Barrel fermentation in neutral french oak barrels until dry, compliments the intriguing minerality and firm acidity.

Tasting Notes

Exquisite. This is a serious Chenin Blanc, dry, crisp, fruity and mineral. The wine is showing classic quince and crisp apple-like flavors that are beautifully stated.

Food Pairings

Chenin Blanc supports food of a certain richness, think baked scallops or creamy seafood casserole.

Au Bon Climat & Clendenen Family Vineyards

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