

Clendenen Family Vineyards



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.

THE “PIP” WINES PROJECT

Pip was the best dog in the world. There might be many other dogs in contention but if you met Pip you would agree. She chased the ball and the Frisbee for hours, all while hiding between throws. Pip the border collie was at the winery most days. We could not name just one wine after this dog. We memorialize her with an entire line-up of wines.

2019

Pinot Noir, “The Pip”



Our 10th “Pip” Pinot Noir, is all from Le Bon Climat Vineyard. This special vineyard, owned by Jim Clendenen, is planted on the southern edge of the Santa Maria Valley. The vineyard is planted to low yield clones and combines poor soil, cool but sunny weather, and diligent farming to produce a complex and balanced Pinot Noir. We also assign much of the Le Bon Climat Pinot Noir to bigger Pinot blends (such as Knox Alexander) under the Au Bon Climat label. But, these lots of Le Bon Climat Pinots were so unique we came up with the idea of “Pip” wines which are bottled early and aged mainly in neutral barrels to emphasize the fruit character.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Le Bon Climat

VARIETAL:
100% Pinot Noir

COOPERAGE:
12 months François Frères
French oak

HARVEST: September 23 -
October 3, 2019

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.49

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

From The Winemaker

Six different Pinot clones are planted at Le Bon Climat: two principal clones 667 and 23, and small amounts of 2A, Mt. Eden, 115 and 777. In 2018 all these clones performed well; all yielded and ripened well. We started with the early ripening clone 667 in C block in early September and finished with the big dark berry clone 23 in J block one month later. All of these grapes were handpicked and sorted in the vineyard. Most were fermented in 5 ton open tops, punched down twice a day by hand, pressed after 10 to 14 days, and put to barrel after some settling. The wine was then racked and blended after 8 months and then bottled 4 months later.

Tasting Notes

The wine really ‘shows off’ the Le Bon Climat flavor profile. Even though the wine is on the young side, the aromas are complex showing dried cherries, blackberries with a touch of Santa Maria brush in the nose. It is surprisingly rich in the mouth with youthful notes of fresh red berries. The balance is perfect; the tannin balances the fruit and acid is in balance with the depth. A great value.

Food Pairings

It is delicious with salmon or duck, the classic Pinot Noir matches, but the pure style this wine allows it to well with anything from the grill, from burgers to veggies to steak.

Au Bon Climat & Clendenen Family Vineyards

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