

Clendenen Family Vineyards



2018 Pinot Noir, Rancho La Cuna



Pinot Noir is challenging to grow and make, and even harder to grow and make well. The proper soil and climate to grow high quality Pinot Noir exists in only few spots on earth. The climate for Pinot Noir should be cool, with lots of sun and a long growing season. The Santa Maria Valley and the Los Alamos Valley have all of these climatic features. After 10 years of production the Rancho La Cuna Pinots are showing their “stuff”.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months 100% new François
Frères French oak

HARVEST: September 21, 2018

ALCOHOL: 13.5%

ACIDITY: 7.3 g/L

pH: 3.61

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

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

WINE ENTHUSIAST 94

Antonio Galloni
vinous 92

Wine & Spirits 92

From The Winemaker

All of our Pinot Noir is hand-picked, and processed soon after harvest. Rancho La Cuna is in Los Alamos, 10 miles southwest of our facility, just a few minutes up Palmer Canyon Road. The grapes arrive at the winery cool and are processed cool and slowly fermented. The fermenters are manually punched down at least two times per day. We prefer manual punch downs to gently extract all the good stuff from the grapes. After fermentation, the wine is aged in 100% new François Frères french oak barrels for 24 months, then bottled without filtration. This wine has a few years of bottle age, and it should continue to age gracefully for an additional ten.

Tasting Notes

The 2018 Pinot Noir Rancho La Cuna is beautifully lifted and ethereal. Dried flowers, crushed red berry fruit, rose petal, mint and dried herbs all grace this light to medium-bodied Pinot. The 2018 is exotic and beguiling, a wine for those who appreciate subtlety and nuance over power.

Food Pairings

This substantial Pinot Noir loves meaty dishes; try with any cut of veal, lamb, or pork.

Au Bon Climat & Clendenen Family Vineyards

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AUBONCLIMAT.COM