

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.

2023 Pinot Gris



Pinot Gris, cultivated in Burgundy since the Middle Ages, is now a heritage variety grown worldwide. The most recognized styles include the dry, spicy, full-bodied Pinot Gris from Alsace and the lighter, more acidic Italian Pinot Grigio. The Clendenen Pinot Gris offers a New World take on the Alsatian style—dry, zesty, and refreshing, with fruity spice, minerality, and a rich texture. We like to think of it as classic Pinot Gris with a bit of personality.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
North Canyon, Sierra Madre

VARIETAL:
100% Pinot Gris

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: September 14, 2023
& September 29, 2023

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.4

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

From The Winemaker

Sourced from North Canyon Vineyard and Sierra Madre, both in the cool Santa Maria Valley AVA, the Pinot Gris is hand harvested; picked with low sugar and high acidity to ensure a crisp, lively format. The fruit is whole-cluster pressed and barrel-fermented in neutral French oak. After malolactic fermentation, the wine is sulfured and left to rest sur lie. Following racking and processing, it returns to the barrel for a total of 8 months before bottling. The trademark acidity of Pinot Gris is softened by malolactic fermentation in neutral French oak, adding richness to complement its structure. This balance results in a food-friendly and versatile wine.

Tasting Notes

Our Pinot Gris is crafted in an Alsatian style, yet it showcases the distinctive bouquet of California's Santa Maria Valley. On the nose, apricot, lime leaf, and wet stone greet you, while hints of pear, starfruit, and graham cracker crust unfold in both aroma and flavor upon aeration. It strikes a perfect balance, being both approachable and effortlessly complex.

Food Pairings

This is an exceptionally flexible wine. Pinot Gris can be enjoyed with a wide range of dishes, but our favorites are Gruyère French onion soup, Vietnamese spring rolls, and Poulet rôti.

Au Bon Climat & Clendenen Family Vineyards

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