

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.

2018 Petit Verdot



Petit Verdot is principally used in classic red Bordeaux blends. Because of its bold nature, commonly less than 10% is usually added. Since Petit Verdot ripens so much later than the other Bordeaux varieties, it may seem surprising the varietal ripens so well at a cold vineyard like Bien Nacido. A man of vision, Jim Clendenen leased land at Bien Nacido Vineyards in 1994 and planted a vineyard in 2000 which eventually became all Petit Verdot. It is one of the most successful varietals of the Bordeaux family when grown in the Santa Maria Valley creating a densely colored wine with a multitude of flavors. The location creates a wine worthy of its own bottling.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Estate Plantings

VARIETAL:
100% Petit Verdot

COOPERAGE:
3 years, 50% new Taransaud
oak barrels

HARVEST: October 29, 2018

ALCOHOL: 13.5%

ACIDITY: 7.1 g/L

pH: 3.21

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

From The Winemaker

The fruit was hand harvested in late October. We use a slow, long, fermentation in small open tanks for complete extraction. The wine undergoes malolactic fermentation in 50% new Taransaud french oak barrels where it is also aged for 3 years, then fined and bottled unfiltered. It is inky dark and possesses moderate tannins, generous dark berry fruit with back notes of sage and lavender, and lovely length. It is a hallmark Central Coast red.

Tasting Notes

Beautifully layered, this garnet colored wine has the depth, structure and elegance of a highly ranked Bordeaux. Blackberry, boysenberry, and dark cherry fruit is upfront with back notes of sage and lavender. Tannins are firm but well stated. It is balanced wine of refinement that will age for years to come.

Food Pairings

Match with flavorful dishes such as grilled lamb chops or ribeye steak, barbecued beef spareribs, or a mushroom galette.

Au Bon Climat & Clendenen Family Vineyards

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