

Clendenen Family Vineyards



2019 Chardonnay, Le Bon Climat



Owned by the Clendenen Family, Le Bon Climat Vineyard was planted in 1997 mainly to Pinot Noir, although it also has 7 acres of Chardonnay with small amounts of Gewurztraminer, Aligoté, Teroldego and Viognier. The soil is well drained and nutrient poor, factors that inherently control vine vigor and fruit yields. Le Bon Climat Vineyard is some of the earliest work done in Santa Barbara County with Dijon clones of Chardonnay planted on devigorating rootstock; this scion-rootstock combination limits yields naturally. The small number of clusters ripen with richness, power and intensity. The Chardonnay produced from this vineyard is extraordinary. The wine is beautifully structured with texture that is refined yet viscous. Its complexity, nuance, and age ability rivals the best from France. While the majority is made under the Clendenen Family label, a portion goes into Au Bon Climat's elite Chardonnay "Nuits-Blanches au Bouge" each year.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Le Bon Climat

VARIETAL:
100% Chardonnay

COOPERAGE:
18 months 100% new François
Frères French oak 350L barrels

HARVEST: September 28, 2019

ALCOHOL: 13.5%

ACIDITY: 7.6 g/L

pH: 3.38

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.

From The Winemaker

As usual, yields were very limited resulting in a wine of richness and complexity. All of the grapes were handpicked, sorted in the vineyard, whole cluster pressed and put into barrel. Fermentations were done in 100% new 350 liter François Frères French oak barrels, where the wine remained sur lie for the first year. It was then racked and processed before going back to barrel to age for another 8 months prior to bottling. Total barrel age is 18 months.

Tasting Notes

Sensual and inviting, the wine is viscous with soft contours, bright fruit and compelling balance. Lemon confit, apricot, white flower and a kiss of new French oak all meld together effortlessly. A wine of sublime grace and finesse.

Food Pairings

Well matched with pan seared salmon, roast chicken with buerre blanc sauce, or fettuccini alfredo.

Au Bon Climat & Clendenen Family Vineyards

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