

Clendenen Family Vineyards



2019 Tocai Friulano



Jim Clendenen loved Italy - the culture, landscape, cuisine and wines. He especially appreciated their wine's food friendly nature and decided to make wine from Italian grape varieties in Santa Barbara County in the 1980s. Jim's first attempts were revolutionary at the time. In 1994 Tocai Friulano was planted on the Bien Nacido Vineyard property, just for Clendenen Family. Tocai (Friulano) is a relative of Sauvignon Blanc and a popular white grape variety from the Italian region of Friuli. In lesser grape growing areas, this variety will set a large crop with little flavor, but in the cool Santa Maria Valley, the crop is small and intense and more importantly, the flavors and aromatics true to the variety. Tocai Friulano (not to be confused with the dessert Tokaji of Hungary) is a floral, dry wine with subtle aromas of, green almond, honey and honey suckle and flavors of apple and pear.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Tocai Friulano

COOPERAGE:
6 months, neutral François
Frères French oak barrels

HARVEST: September 28, 2019

ALCOHOL: 13.5%

ACIDITY: 4.6 g/L

pH: 3.55

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$18

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

Traditional winemaking techniques of barrel fermentation in neutral French oak and completion of malolactic fermentation gives our Tocai added texture and depth. The fruit is hand harvested, whole-cluster pressed, and barrel-fermented in neutral 500 Liter François Frères French oak puncheons. Upon completion of malo-lactic fermentation, the wine is sulfured and rests surlees. After racking and processing, the wine was returned to barrel where it spends a total 6 months before bottling.

Tasting Notes

Sophisticated but light on its feet. A crisp, dry, floral white with aromas and flavors of almond, honey suckle, green apple, and pear, backed by a mineral note. Traditional winemaking techniques give our Tocai added texture.

Food Pairings

Serve as an aperitif and match with oysters on the half shell, trout almondine, quiche or sole meuniere.

Au Bon Climat & Clendenen Family Vineyards

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