

Clendenen Family Vineyards



2017 90% Syrah / 10% Viognier



Owned by the Clendenen Family, Rancho La Cuna is located in the Los Alamos Valley, a wine region situated between the cooler Santa Maria Valley appellation and warmer Santa Ynez Valley appellation. The wines reflect the best of both regions showing an expressive fruit character, density, and full texture typical of the south (Santa Ynez) combined with the firm structure and finesse from the cooler northern area (Santa Maria). Though the wines are distinctive, Los Alamos Valley is not an official AVA, and the wines are designated Santa Barbara County. Rancho La Cuna is a sustainably farmed vineyard. In addition to our heralded Pinot Noir, it is home to non-Burgundian varietals such as Chenin Blanc, Syrah, Grenache and Grenache Gris.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
90% Syrah, 10% Viognier

COOPERAGE:
5 years François Frères
Hungarian oak 500L
puncheons

HARVEST: September 26, 2017

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

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.

Food Pairings

Match this deep red with flavorful dishes such as barbecued spareribs, braised lamb, venison, or a hearty chili.

From The Winemaker

This wine is relatively low alcohol, very aromatic, and classically modeled. No over ripe fruit here. After being hand harvested, the Syrah and Viognier grapes were co-fermented, a style that is often seen in the Rhône region of France that takes the tannic, muscular Syrah and with the 10% addition of Viognier, gives it suppleness. Aging for approximately five years in 500 liter Hungarian oak puncheons coopered by François Frères, provided additional complexity and subtle oak flavors. The aromas are quite floral, with white, and black pepper notes accenting deep blackberry fruit. In the mouth, the subtle honeysuckle Viognier character intertwines with dense but soft purple fruit, hard spice, and earth from the Syrah.

Tasting Notes

This deeply colored, purple wine has a gorgeous perfume of crushed blackberries, fresh violets, black pepper, and earthy spice that carries through to a rich, supple palate. The small edition of a white varietal adds complexity while softening the astringency of the Syrah. Five years aging in 500 liter Hungarian oak puncheons ensures it is imminently enjoyable now.

Au Bon Climat & Clendenen Family Vineyards

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