

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 Mondeuse



Mondeuse is an obscure variety that has its roots in the Savoie, the region of France bordering Switzerland. Mondeuse (Noire) creates a delicious juicy red wine with deep color and a berry/peppery flavor. The Clendenen Family Mondeuse is from a special section at Bien Nacido Vineyard planted in the early 1990s at the request of Jim Clendenen. The cool conditions at Bien Nacido delivers grapes with naturally high acid, making the variety typically ideal for rosé or for use as a blending component. However, under the right conditions, it is a worthy standalone wine.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Mondeuse Noire

COOPERAGE:
4 ½ years in 500L Hungarian
oak puncheons

HARVEST: Late October 2018

ALCOHOL: 12%

ACIDITY: 6.8 g/L

pH: 3.38

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

From The Winemaker

The grapes were hand harvested in the cold early morning hours in late October. The 2018 Mondeuse grapes came in riper than other years, due to warm days in late October. This allowed the fruit to develop fuller flavors and depth countering the typically acid and tannin-driven variety. All the grapes were destemmed and fermented in 5-ton open top fermenters. The wine was then aged for 4 ½ years in Hungarian oak 500 liter puncheons to harmonize all the elements.

Tasting Notes

This off beat, French varietal creates a delicious, juicy red wine with deep color and a berry/peppery flavor. Blackberry, plum, pomegranate appear up front with nuances of clove and black olive on the back palette helping to create a savory and food-friendly wine. Its intriguing fruit character makes it enjoyable now, but the gripping tannins and racy acid creates an age worthy platform. It will continue to develop for many years to come.

Food Pairings

Match this fruity, lively wine with grilled burgers, hearty stews, cassoulet or wild game.

Au Bon Climat & Clendenen Family Vineyards

SALES: +1 (805) 680-8077 | WINERY: +1 (805) 937-9801

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