

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.

2022

Chenin Blanc



Chenin Blanc is a versatile grape from the Loire Valley region of France. Jim Clendenen became intrigued by the varietal. On a sun-bathed hillside in the Los Alamos Valley, the Clendenen Family has a small vineyard planted to “cool” cutting edge varieties. In 2015, Chenin Blanc was planted at Rancho La Cuna. A dry, barrel fermented version was made. Jim liked the results so added a few more acres. Perhaps the wine’s most redeeming feature besides its delightful fruit forward nature, is its food compatibility. The 2022 is the fifth vintage of Chenin Blanc from vines at Rancho La Cuna.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Chenin Blanc

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: September 16, 2022

ALCOHOL: 12.5%

ACIDITY: 5.8 g/L

pH: 3.52

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

From The Winemaker

The Chenin Blanc is from eight year old vines planted at our estate Rancho La Cuna Vineyard in the Los Alamos Valley. The fruit is hand harvested, whole-cluster pressed and barrel-fermented in neutral French oak. Upon completion of malo-lactic fermentation, the wine is sulfured and rests sur lie. After racking and processing, the wine was returned to barrel spending a total 8 months in the barrel before bottling.

Tasting Notes

A sophisticated dry white with an ethereal nose. The minerality is apparent along with aromas of honeysuckle and quince backed with layers of lime zest and coriander. Completion of barrel and malolactic fermentation increased the weight and depth mid-palate while the crisp acidity lifts the finish. Excellent now but will continue to develop in years to come.

Food Pairings

Well matched with salad nicoise, roast turkey, honey baked ham, or shrimp scampi.

Au Bon Climat & Clendenen Family Vineyards

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