

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 Grenache Gris



The Clendenen Family label is Jim Clendenen's project of passion, going beyond the burgundian theme of the Au Bon Climat label. On a sun-bathed hillside in the Los Alamos Valley, the Clendenen Family has a small vineyard, Rancho La Cuna. This vineyard is planted to "cool" cutting edge varieties. There are small parcels of Chenin Blanc, Grenache Noir, new clone Pinot Noir, Syrah and Grenache Gris. The name Grenache Gris indicates the grapes have a pink color at harvest, much like Pinot Gris or Gewurztraminer. Many of us have heard of Grenache Noir, the red Grenache and Grenache Blanc, but very few know Grenache Gris. Grenache Gris is an obscure variety that has been grown in the south of France for eons. Our small section of Grenache Gris yields slightly more than 1 ton, around 70 cases.

AT A GLANCE

APPELLATION:
Santa Ynez Valley

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Grenache Gris

COOPERAGE:
8 months, neutral François
Frères French Oak barrels

HARVEST: September 16, 2022

ALCOHOL: 12.5%

ACIDITY: 6.8 g/L

pH: 3.26

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

From The Winemaker

Our small section of Grenache Gris at Rancho La Cuna yields slightly more than 1 ton, around 70 cases. We hand harvest, whole cluster press, barrel ferment, age sur lie in neutral french oak barrels for a few months, and bottle at 8 months of age.

Tasting Notes

An obscure variety, Grenache Gris is a dry white that has massive appeal. It has a textured palate, restrained stone fruit character with hints of honeydew melon, and a mineral backbone. The rich mouthfeel shows the grapes fully ripened without excess alcohol. Barrel fermentation and 8 months aging sur lie in neutral French oak barrels has brought out its best.

Food Pairings

The perfect aperitif wine or match with ceviche, roast pork with apples, Chinese chicken salad, or summer vegetable stew.

Au Bon Climat & Clendenen Family Vineyards

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