

Clendenen Family Vineyards



2021 90% Syrah / 10% Viognier



From the sustainably-farmed fruit of Rancho La Cuna Vineyard, the estate grown Syrah and Viognier are co-fermented, a style that is often seen in the Rhône region of France. The small edition of a white varietal adds complexity while softening the astringency of the Syrah, creating a dense but supple Syrah that is enjoyable immediately.

Rancho La Cuna is located in the Los Alamos Valley, a wine region is positioned 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. The reds are dark, meaty and straight forward.

AT A GLANCE

APPELLATION:
Santa Ynez Valley

VINEYARD:
Rancho La Cuna

VARIETAL:
90% Syrah, 10% Viognier

COOPERAGE:
30 months, 50% new
Hungarian oak 500L
puncheons

HARVEST: October 29, 2021

ALCOHOL: 13.5%

ACIDITY: 5.9 g/L

pH: 3.58

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 supple wine with ginger-glazed salmon, braised lamb, and rib-eye steak.

From The Winemaker

This wine is low alcohol, very aromatic, and classically modeled. No over-ripe fruit here. The Syrah and Viognier grapes were co-fermented, a style often seen in the Rhône region of France that takes the tannic muscular Syrah and gives it suppleness with the 10% addition of Viognier. The Syrah and Viognier are picked together and fermented in 5-ton open-top fermenters that are punched down twice a day. It ages for approximately three years in 50% new 500-liter Hungarian oak puncheons providing additional complexity, subtle oak flavors, and excellent integration of all elements.

Tasting Notes

Eucalyptus, pomegranate, coffee, and ginger combine to form a bright and intriguing nose. The wine exhibits a round structure with oak influences, highlighting flavors of plum sauce and white pepper that persist through the finish.

Au Bon Climat & Clendenen Family Vineyards

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