

Clendenen Family Vineyards



2020 Chardonnay, Le Bon Climat



Owned by the Clendenen Family, Le Bon Climat Vineyard was planted in 1997 mainly to Pinot Noir, although it also has 7 acres of Chardonnay with small amounts of Gewurztraminer, Aligoté, Teroldego and Viognier. The soil is well drained and nutrient poor, factors that inherently control vine vigor and fruit yields. Le Bon Climat Vineyard is some of the earliest work done in Santa Barbara County with Dijon clones of Chardonnay planted on devigorating rootstock; this scion-rootstock combination limits yields naturally. The small number of clusters ripen with richness, power and intensity. The Chardonnay produced from this vineyard is extraordinary. The wine is beautifully structured with texture that is refined yet viscous. Its complexity, nuance, and age ability rivals the best from France. This is the last “Le Bon Climat” Chardonnay under the Clendenen Family label.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Le Bon Climat

VARIETAL:
100% Chardonnay

COOPERAGE:
24 months, 100% new François
Frères French oak 350L barrels

HARVEST: September 29, 2020

ALCOHOL: 13.5%

ACIDITY: 6.1 g/L

pH: 3.41

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

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.

From The Winemaker

As usual, yields were very limited resulting in a wine of richness and complexity. All of the grapes were handpicked, sorted in the vineyard, whole cluster pressed and put into barrel. Primary and malolactic fermentations were done in 100% new 350 liter François Frères French oak barrels, where the wine remained sur lie for the first year. It was then racked and processed before going back to barrel to age. Total time in barrel is 24 months.

Tasting Notes

This rich, voluptuous white shows crisp, fresh aromas and flavors of green apple, citrus blossoms, toasted oak and butter backed by bright acidity. Beautifully balanced, it is a wine of hidden power that will continue to develop handsomely for years to come.

Food Pairings

Match with a creamy chicken Marsala, lobster in drawn butter or shrimp risotto.

Au Bon Climat & Clendenen Family Vineyards

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