

Clendenen Family Vineyards



2020 90% Syrah / 10% Viognier



From the sustainably-farmed vines of Rancho La Cuna Vineyard, we co-ferment our estate-grown Syrah and Viognier, a technique reminiscent of the Rhône region of France. Adding the white varietal enhances the complexity and softens the Syrah's tannins, resulting in a dense yet supple Syrah that offers immediate enjoyment.

Located in the Los Alamos Valley, Rancho La Cuna benefits from its strategic location between the cooler Santa Maria Valley and the warmer Santa Ynez Valley. Our wines embody the best of both regions, showcasing expressive fruit character, density, and full texture akin to the south, combined with the firm structure and finesse of the cooler northern area. While the wines possess distinctiveness, Los Alamos Valley lacks official AVA status, and thus, our wines are designated Santa Barbara County. Expect our reds to be dark, robust, and straightforward.

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 8, 2020

ALCOHOL: 13.5%

ACIDITY: 6.4 g/L

pH: 3.49

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

Pair with grilled salmon, roast duck breast, a hearty chili, or herb-crusted pork tenderloin.

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 that is often seen in the Rhône region of France that takes the tannic, muscular Syrah and with the 10% addition of Viognier, gives it suppleness. Aging for approximately three years in 50% new 500-liter Hungarian oak puncheons provided additional complexity, subtle oak flavors and excellent integration of all elements. As hot climate, high alcohol shiraz, and brash, over extracted, sweet syrah recede in popularity, this wine is a beacon towards balance, elegance, and varietal integrity.

Tasting Notes

This is a delicate and light-styled Syrah, showcasing layers of tea leaf, plum, and saffrafas intertwined with notes of blueberry, allspice, and nutmeg. The medium-full body is complemented by juicy acidity and lingering oak tannins.

Au Bon Climat & Clendenen Family Vineyards

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