

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.

THE “PIP” WINES PROJECT

Pip was the best dog in the world. There might be many other dogs in contention but if you met Pip you would agree. She chased the ball and the Frisbee for hours, all while hiding between throws. Pip the border collie was at the winery most days. We could not name just one wine after this dog. We memorialize her with an entire line-up of wines.

2020

Nebbiolo, “The Pip”



Jim Clendenen’s passion for Italy and its wines led him to experiment with Italian grape varieties in Santa Barbara County back in the 1980s. Although his initial attempts were ahead of their time, today, under the Clendenen Family label, we continue his legacy by crafting high-quality Nebbiolos in the cool Santa Maria Valley. We employ Old World techniques such as extended aging to tame the varietal’s high acidity and abundant tannins. Among our sought-after Nebbiolos, The Pip stands out as the most rustic and fruit-forward expression of our commitment to Italian varietals.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Rancho Sisquoc

VARIETAL:
100% Nebbiolo

COOPERAGE:
3 years François Frères
Hungarian oak 500L puncheons
& neutral French oak barrels

HARVEST: October 2, 2020

ALCOHOL: 13.5%

ACIDITY: 7.6 g/L

pH: 3.41

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

From The Winemaker

Our Nebbiolo for PIP is grown in the cool Santa Maria Valley at Rancho Sisquoc, one of the oldest vineyards in this region. It is a late-ripening varietal, but always has great acidity when harvested. After initial fermentation in open-top fermentors, the wine is put in both 500L Hungarian oak puncheons and neutral French oak barrels for 3 years. Nebbiolo benefits from extended oak aging as the tannins mellow and all the flavor components become more integrated.

Tasting Notes

The wine reveals enticing aromas of mixed berry compote, crushed flowers, shiso (Japanese mint), almond, and crème brûlée. On the palate, experience a juicy mouthfeel with notes of tart cranberry and hints of dried hardwood. The finish is marked by grippy tannins, leaving a lingering impression on the palate.

Food Pairings

Nebbiolo is truly a food wine and can stand up to rich, meaty dishes. Pair the ‘Pip’ with osso buco, a mushroom risotto, or a veal ragù sauce.

Au Bon Climat & Clendenen Family Vineyards

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