

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.

Food Pairings

Match with grilled meats, roast turkey, pasta dishes with a light tomato sauce, or spicy Mexican dishes.

2021 G-15 Valdigué



Au Bon Climat has always been interested in trying something new. Through the grapevine we would hear of interesting varieties and Gamay 15, also known as Valdigué or Napa Gamay, came to our attention about 10 years ago. Our adventure into Gamay 15 has been fun and promising. It is a higher acid red varietal that is grown primarily in the Languedoc-Roussillon region of southern France. Its vibrant fruit character, expressive personality, and easy drinking format earned this varietal a place in the Clendenen Family lineup. Why do we call it G-15? Recently labels laws changed and the name Gamay 15 was not allowed, so we came up with our own title.

AT A GLANCE

APPELLATION:
Paso Robles Highlands District

VINEYARD:
Shell Creek

VARIETAL:
100% Valdigué

COOPERAGE:
20 months, neutral François
Frères French oak

HARVEST: September 17, 2021

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

pH: 3.36

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

From The Winemaker

In searching for a high-quality source, Shell Creek Vineyards fit the bill. Shell Creek Vineyards has been growing grapes in the Paso Robles Highlands District for 50 years. These are truly Old Vines. The vineyard is certified sustainable and most recently secured the coveted SIP (Sustainability in Practice) certification.

When it comes to production, every wine here gets the same love and care to be its best. For Gamay 15 it meant fermentation in 5-ton open-tops and manual punch-downs as often as necessary. The wine was racked into nice older, French oak barrels after the fermentation finished. The élevage was extended to more than 20 months in barrel. After, it was fined with fresh egg whites to cut back on the rough tannins which allowed the vitality to really show. Just three months after bottling, the wine was delicious.

Tasting Notes

G-15 is one of our most energetic and versatile reds. The wine is a bright ruby color with vibrant aromas of violets, black tea, ripe raspberry, and hibiscus. The palate is a juicy, medium-weight mouthfeel with balanced tannins. Notes of dark chocolate and cranberry linger through the finish.

Au Bon Climat & Clendenen Family Vineyards

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