

Clendenen Family Vineyards



2019 Grenache, Rancho La Cuna



Rancho La Cuna is located in the Los Alamos Valley, situated between the cooler Santa Maria Valley appellation and warmer Santa Ynez Valley appellation. The wines from Los Alamos 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). Since it does not have an appellation, the wines are designated Santa Barbara County. But make no mistake, the region has its own distinctive character.

The first vines at Rancho La Cuna were planted in the early 2000s to Pinot Noir, Syrah, and Grenache. The vineyard continues to expand and be upgraded. In 2015 a new section of Grenache was planted.

AT A GLANCE

APPELLATION:
Santa Ynez Valley

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Grenache

COOPERAGE:
30 months, new François Frères
French 500L oak puncheons

HARVEST: October 16, 2019

ALCOHOL: 13.5%

ACIDITY: 6.2 g/L

pH: 3.46

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

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

The Grenache at Rancho La Cuna gets great sun exposure, and sandy soils mean excellent drainage. The fruit is hand harvested, 100% whole cluster fermented, and 15 days on the skins with punch downs twice a day. It was aged in new 500-liter Hungarian oak puncheons for two years. All these factors created a well structured, balanced Grenache with layers of intricate flavors continuing to expand and develop.

Tasting Notes

Perfumed with notes of tea tree, dried rose petal, and black cherry, it offers flavors of persimmon and candied ginger on the palate, complemented by undertones of redwood forest. Firm tannins will integrate and soften over time.

Food Pairings

Pair with grilled duck breast, seared tuna with ginger soy glaze, or wild mushroom risotto to complement the wine's perfumed notes of tea tree, dried rose petal, and black cherry.

Au Bon Climat & Clendenen Family Vineyards

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