

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.

2019 Petit Verdot



Petit Verdot is principally used in classic red Bordeaux blends. Because of its bold nature, commonly less than 10% is usually added. Since Petit Verdot ripens so much later than the other Bordeaux varieties, it may seem surprising the varietal ripens so well at a cold vineyard like Bien Nacido. A man of vision, Jim Clendenen leased land at Bien Nacido Vineyards in 1994 and planted a vineyard in 2000 which eventually became all Petit Verdot. It is one of the most successful varietals of the Bordeaux family when grown in the Santa Maria Valley creating a densely colored wine with a multitude of flavors. The location creates a wine worthy of its own bottling.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Estate Plantings

VARIETAL:
100% Petit Verdot

COOPERAGE:
3 years, 75% new Taransaud oak barrels

HARVEST: October 14, 2019

ALCOHOL: 13.5%

ACIDITY: 6.4 g/L

pH: 3.58

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

From The Winemaker

The fruit was hand harvested in late October. We use a slow, long, fermentation in small open tanks for complete extraction. The wine undergoes malolactic fermentation in 50% new Taransaud French oak barrels where it is also aged for 3 years, then fined and bottled unfiltered. It is inky dark and possesses moderate tannins, generous dark berry fruit with back notes of sage and lavender, and lovely length. It is a hallmark Central Coast red.

Tasting Notes

Experience a rich nose of dark chocolate, candied orange, and ginger, followed by hints of lavender, cola, and licorice. Tight grape tannins fill the mouth initially, softening over time, while flavors of malted milk and vanilla linger in the long finish.

Food Pairings

Match this wine with deep and robust dishes such as braised short ribs, an herb-crusted lamb roast, or truffled risotto.

Au Bon Climat & Clendenen Family Vineyards

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