

Clendenen Family Vineyards



2020 Pinot Noir, Rancho La Cuna



Owned by the Clendenen family, Rancho La Cuna Vineyard is located in the heart of the Los Alamos Valley with the vines situated on steep hillsides. It is a small vineyard (about 15 acres) but a significant one. After 10 years of production, the Rancho La Cuna Pinots are showing their “stuff”. The fruit is distinctive producing contemplative, savory Pinots that have layered complexity. Los Alamos Valley does not have an appellation although it deserves one; consequently the labels carry the designation “Santa Barbara County”.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Pinot Noir

COOPERAGE:
28 months, 100% new François
Frères French 350L oak barrels

HARVEST: September 23, 2020

ALCOHOL: 13.5%

ACIDITY: 6.0 g/L

pH: 3.68

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

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 our Rancho pinot noir with savory and meaty dishes such as braised pork belly and veal with a mushroom sauce. For a somewhat lighter dish, opt for a ratatouille made with seasonal vegetables and served with crusty bread and creamy polenta.

From The Winemaker

The vines at Rancho La Cuna are situated on steep hillsides. The Pinot section is planted mainly to clone 115 with a small amount of 828. All of our Pinot Noir is hand-picked, and processed soon after harvest. This was a low vigor vintage showing some vine age. The grapes arrive at the winery cool, have a slow, cool fermentation, and are manually punched down at least two times per day to gently extract all the “good stuff” from the grapes. The 2020 vintage features 50% whole-cluster fermented fruit. After fermentation, the wine is aged in 100% new François Frères French oak barrels for 28 months, then bottled without filtration. Rancho La Cuna Pinots are not simple fruit bombs. They are supple, elegant, and so well balanced that the many varied flavors coexist harmoniously all in one wine. The wine will continue to age gracefully for ten to fifteen years though they have aged well for much longer.

Tasting Notes

While the Los Alamos Valley yields wines with rustic and savory profiles, this offering surprises with further aromatics of dried flowers, plum, and sweet green tea. The palate features a mouthwatering combination of bitter chocolate and hazelnuts, leading to a textured, dry finish reminiscent of leather and pipe tobacco.

Au Bon Climat & Clendenen Family Vineyards

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