

Clendenen Family Vineyards

2018

Nebbiolo, “Punta Exclamativa”



Jim Clendenen loved Italy - the culture, landscape, cuisine and wines. He decided to make wine from Italian grape varieties in Santa Barbara County in the 1980s. His first attempts were revolutionary at the time. Today, under the Clendenen Family label, we continue to produce high-quality Nebbiolos in the cool Santa Maria Valley in the Old World style. The two best clones of Nebbiolo, Lampia and Michet, were planted in 1994 at Bien Nacido Vineyard just for us. Three different styles are made. The “Punta Exclamativa” is considered our “Reserve”. It is not made every year; only when the fruit is at its optimum. Consequently, it is always a standout. Five years in barrel has produced a wine of balance, elegance, and Old World charm. “Punta Exclamativa” means exclamation point (!) in Italian.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Estate Plantings

VARIETAL:
100% Nebbiolo

COOPERAGE:
5 years new François Frères
Hungarian 500L oak barrels

HARVEST: October 17, 2018

ALCOHOL: 13.5%

ACIDITY: 7.1 g/L

pH: 3.38

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$75

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.

Tasting Notes

Though five years in barrel, this medium-bodied red is tight and youthful. The elements are well integrated showing tart red cherry, pomegranate, new leather and sandalwood notes. As it opens there are lovely layers of dried fruits and amaro-like spices in the mouth framed by firm tannins.

From The Winemaker

The grapes are carefully picked and sorted in our special section at Bien Nacido Vineyard dedicated to the lower yielding Michet clone of Nebbiolo. All the grapes are destemmed and fermented in 5 ton, open top fermenters. The wine is put into new 500L Hungarian oak puncheons for 5 years. Nebbiolo creates a high acid, red wine that requires several years in barrel to “come together.” These larger barrels are better for long-term aging. No filtering or fining is necessary at bottling. Due to the power of the wine, the oak is subtle, fitting nicely into the complexity of this well aged red. The beautiful parts of Nebbiolo shine through and the shrill acid and brutal tannins have all evolved and harmonized. Considered our “Reserve”, the “Punta” Nebbiolo has more of everything: more flowers, more flavor, more soul, more intensity, and more age.

Food Pairings

This wine can handle hearty fare including oak-grilled chops, pasta puttanesca, or lamb ragù.

Au Bon Climat & Clendenen Family Vineyards

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