

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.

2024 Chenin Blanc



Chenin Blanc, a versatile grape from France's Loire Valley, captured Jim Clendenen's interest. Jim, known for experimenting with cool climate whites on the central coast, cultivated some Chenin on a sun-soaked hillside in the Los Alamos Valley. In 2015, the Clendenen Family planted Chenin Blanc at their Rancho La Cuna estate, known for its "cool" cutting-edge varieties. The inaugural dry, barrel-fermented vintage was so successful that Jim expanded the vineyard. Celebrated for its delightful fruit-forward character and exceptional food compatibility, the 2024 release marks the seventh vintage of Chenin Blanc from Rancho La Cuna.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Chenin Blanc

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: October 5, 2024

ALCOHOL: 12.5%

ACIDITY: 5.8 g/L

pH: 3.49

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$30

From The Winemaker

The Chenin Blanc is from ten year old vines planted at our estate Rancho La Cuna Vineyard in the Los Alamos Valley. The fruit is hand-harvested, whole-cluster pressed, and barrel-fermented in François Frères oak. Following malo-lactic fermentation, the wine is sulfured and rests sur lie. After racking and processing, the wine was returned to barrel, spending a total of 8 months in a neutral French oak barrel before bottling.

Tasting Notes

This is an exceptionally expressive vintage for Chenin Blanc, offering an inviting and complex nose of lemongrass, honeysuckle, green mango, and white currant. On the palate, a light to medium body provides just the right amount of weight, balanced by lean acidity that melts into a silky finish from extended sur lie aging. Bright green apple takes center stage, framed by subtle notes of jasmine and lemon madeleine.

Food Pairings

This crisp and elegant white is best enjoyed with food such as oysters on the half shell, miso glazed salmon, or even Pad Thai.

Au Bon Climat & Clendenen Family Vineyards

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