

Clendenen Family Vineyards



2024 Grenache Gris



The Clendenen Family label is Jim Clendenen's passion project, extending beyond the Burgundian focus of Au Bon Climat. In the Los Alamos Valley, Rancho La Cuna is home to the Clendenen Family's small vineyard, dedicated to cooler climate grapes cultivated with traditional techniques. The vineyard features small parcels of Chenin Blanc, Grenache Noir, Pinot Noir, Syrah, and Grenache Gris. Grenache Gris, like Pinot Gris or Gewürztraminer, has pink-colored grapes at harvest but is much lesser known than the other varietals. The grey/pink color of Grenache Gris grapes is what makes it distinct from the classic Grenache noir and Grenache blanc.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Grenache Gris

COOPERAGE:
8 months, neutral François
Frères French Oak barrels

HARVEST: October 5, 2024

ALCOHOL: 12.5%

ACIDITY: 6.3 g/L

pH: 3.36

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

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

Our small section of Grenache Gris at Rancho La Cuna yields slightly more than 3 tons. We hand harvest, whole cluster press, barrel ferment, age sur lie in neutral French oak barrels for a few months, and bottled at 8 months of age.

Tasting Notes

The nose opens with delicate notes of apple blossom, kiwi, honeydew, and white peach. On the palate, bright and intriguing floral flavors of lime leaf and yuzu take the lead. Lean in texture and structure yet expressive in aromatics and flavor, this wine delivers both elegance and vibrancy. The rich mouthfeel shows the grapes fully ripened without excess alcohol.

Food Pairings

While this Grenache Gris can surely pair with main dishes such as shrimp scampi or a chicken cesar salad, it can match best with appetizers like brie and bacon jam crositini or a fresh ceviche.

Au Bon Climat & Clendenen Family Vineyards

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