

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

Riesling, Dr. Gonzalez



At Au Bon Climat, Riesling has always been a favorite at staff lunches, especially with the Asian dishes our team often prepares. When the opportunity to source outstanding Riesling grapes arose, we brought the varietal back after several years away.

Our always-smiling cellar team member Miguel Gonzalez, known for his love of Riesling, guided this wine from vineyard visits through crush, fermentation, and bottling. The result is a Riesling he is proud of, marked by bright acidity and chalky minerality in the style of a classic off-dry Mosel.

AT A GLANCE

APPELLATION:
Central Coast

VINEYARD:
Playa Alta

VARIETAL:
100% Riesling

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: October 3, 2024

ALCOHOL: 12.5%

ACIDITY: 7.5 g/L

pH: 3.26

RESIDUAL SUGAR: 16.8 g/L

SUGGESTED RETAIL: \$20

From The Winemaker

2024, one of the best vintages in our history, yielded white grapes with vibrant acidity and complexity, provided us the perfect opportunity to revisit making an off-dry Riesling. The grapes were sourced from Playa Alta Vineyard in the San Lucia Highland AVA of Monterey County. Harvest arrived three to four weeks later than usual, allowing the grapes to develop depth, and a concentration of flavors. The wine was aged 8 months in neutral François Frères oak barrels and made in a Mosel-style for the result of an off-dry wine, making it refreshing and complex.

Tasting Notes

A gripping nose hints at the evolution this wine will show with time in bottle. Up front, notes of strawberry lemonade mix into layers of flint, pine, and Honeycrisp apple for added depth. A bright, tart acidity and chalky minerality balance the off-dry style, making it both refreshing and complex. Delicious to enjoy now, yet equally exciting to revisit in the years ahead.

Food Pairings

A Riesling in this style is best paired with Asian dishes such as spicy curry or chicken with Thai basil. The off-dry style and acid also lends itself to dishes like wild rice with dried fruit and nuts or many different types of cheeses.

Au Bon Climat & Clendenen Family Vineyards

+1 (805) 937-9801

AUBONCLIMAT.COM