

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 Pinot Gris



Pinot Gris, cultivated in Burgundy since the Middle Ages, is now a heritage variety grown worldwide. The most recognized styles include the dry, spicy, full-bodied Pinot Gris from Alsace and the lighter, more acidic Italian Pinot Grigio. The Clendenen Pinot Gris offers a New World take on the Alsatian style—dry, zesty, and refreshing, with fruity spice, minerality, and a rich texture. We like to think of it as classic Pinot Gris with a bit of personality.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Rancho Real

VARIETAL:
100% Pinot Gris

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: September 24, 2024

ALCOHOL: 13.5%

ACIDITY: 5.3 g/L

pH: 3.54

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

From The Winemaker

Sourced from Rancho Real in the cool Santa Maria Valley AVA, the Pinot Gris is hand harvested; picked with low sugar and high acidity to ensure a crisp, lively format. The fruit is whole-cluster pressed and barrel-fermented in neutral French oak. After malolactic fermentation, the wine is sulfured and left to rest sur lie. Following racking and processing, it returns to the barrel for a total of 8 months before bottling. The trademark acidity of Pinot Gris is softened by malolactic fermentation in neutral French oak, adding richness to complement its structure. This balance results in a food-friendly and versatile wine.

Tasting Notes

A lively, candied nose recalls classic sour treats—think sour grape candy, sweet tarts, and white peach. The palate is crisp and refreshing, with mineral accents that become more expressive as the wine opens. Flavors of gooseberry and tart apple take the lead, while hints of apricot and chili-lime carry through to a bright, lingering finish.

Food Pairings

This wine is remarkably versatile. Enjoy it alongside dishes such as shrimp and avocado ceviche, ricotta and spinach ravioli, grilled halibut with lemon butter, or a crisp Niçoise salad.

Au Bon Climat & Clendenen Family Vineyards

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