

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.

Food Pairings

Match with barbecued meats, grilled salmon, or shrimp Pad Thai. Even game-night hot dogs and sausages will pair well.

2022

G-15, Valdiguié



Au Bon Climat has always been interested in trying something new. Through the grapevine we would hear of interesting varieties and Gamay 15, also known as Valdiguié or Napa Gamay, came to our attention about 10 years ago. Our adventure into Gamay 15 has been fun and promising. It is a higher acid red varietal that is grown primarily in the Languedoc-Roussillon region of southern France. Its vibrant fruit character, expressive personality, and easy-drinking format, earned this varietal a place in the Clendenen Family lineup. Why do we call it G-15? Labels laws have changed and the name “Gamay 15” isn’t allowed, so we came up with our own title.

AT A GLANCE

APPELLATION:
Paso Robles Highlands District

VINEYARD:
Shell Creek

VARIETAL:
100% Valdiguié

COOPERAGE:
24 months, neutral François
Frères French oak

HARVEST: September 15, 2022

ALCOHOL: 13.5%

ACIDITY: 6.2 g/L

pH: 3.41

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

From The Winemaker

In searching for a high-quality source, Shell Creek Vineyards fit the bill. Shell Creek Vineyards has been growing grapes in the Paso Robles Highlands District for over 50 years. These truly are “old vines.” The vineyard is certified sustainable and has secured the coveted SIP (Sustainability in Practice) certification.

When it comes to production, every wine gets the same love and care to be its best. Our G-15 underwent fermentation in 5-ton open-tops with manual punch-downs as needed. Post-fermentation, the wine was racked into neutral, French oak barrels, where the élevage was extended to 24 months. Then it was fined with fresh egg whites to cut back on the tannins to help the brightness shine through.

Tasting Notes

2022 was an incredible vintage for Valdiguié. Enjoy the fragrant nose of raspberry, dragonfruit, bergamot, and Ipe wood. Bursting with juicy flavors on the front palate — strawberry and guava blossom, followed by blood orange zest and dried sage on the back palate. The bright finish with lower tannins make this a great wine to enjoy now. The brightness may dim slightly over time, but the wine will complexify nicely with time in the bottle.

Au Bon Climat & Clendenen Family Vineyards

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