

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.

THE “PIP” WINES PROJECT

Pip was the best dog in the world. There might be many other dogs in contention but if you met Pip you would agree. She chased the ball and the Frisbee for hours, all while hiding between throws. Pip the border collie was at the winery most days. We could not name just one wine after this dog. We memorialize her with an entire line-up of wines.

2021

Nebbiolo, “The Pip”



Jim Clendenen’s passion for Italy and its wines led him to experiment with Italian grape varieties in Santa Barbara County back in the 1980s. Although his initial attempts were ahead of their time, today, under the Clendenen Family label, we continue his legacy by crafting high-quality Nebbiolos in the cool Santa Maria Valley. We employ Old World techniques such as extended aging to tame the varietal’s high acidity and abundant tannins. Among our sought-after Nebbiolos, The Pip stands out as the most rustic and fruit-forward expression of our commitment to Italian varietals.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Rancho Sisquoc

VARIETAL:
100% Nebbiolo

COOPERAGE:
3 years, Kádár Hungarian oak
500L puncheons & neutral
French oak barrels

HARVEST: October 15, 2021

ALCOHOL: 13.5%

ACIDITY: 7.5 g/L

pH: 3.3

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

From The Winemaker

Our Nebbiolo for Pip is grown in the cool Santa Maria Valley at Rancho Sisquoc, one of the oldest vineyards in the region. It is a late-ripening varietal that retains excellent acidity when harvested. After initial fermentation in open-top fermentors, the wine is aged in both 500L Hungarian oak puncheons and neutral French oak barrels for several years. The 2021 vintage shows bright aromatics and vibrant acidity, with red fruit character and floral notes that highlight the elegance and balance of Nebbiolo grown on the Central Coast.

Tasting Notes

The 2021 Nebbiolo opens with an enticing nose of lavender, juniper, huckleberry, lilac, and gooseberry. On the palate, mouthwatering acidity carries vibrant red fruit flavors of pomegranate and Bing cherry. Bright and energetic, this vintage shows lively structure and freshness, making it especially enjoyable to drink now while still reflecting the classic character of Nebbiolo.

Food Pairings

Nebbiolo is a natural partner for savory, rustic cuisine. Pair “The Pip” with braised meats, grilled sausages, mushroom risotto, or a classic veal ragù. Its bright acidity and structure also complement tomato-based dishes and aged cheeses.

Au Bon Climat & Clendenen Family Vineyards

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