

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.

2018

Nebbiolo, "Bricco Buon Natale"



When you age a wine for over 4 years in barrel, you make sure the fruit is the finest every year. This deep red has aromas and flavors of plums, cherry, and dried roses with a wonderful balance between the richness of fruit and complexity of age. Serve with a pork or lamb roast, or smoked turkey.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Estate Plantings

VARIETAL:
100% Nebbiolo

COOPERAGE:
4 years 33% new François
Frères Hungarian oak
(500L barrels)

HARVEST: October 17, 2018

ALCOHOL: 13.5%

ACIDITY: 7.2 g/L

pH: 3.04

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

From The Winemaker

The Nebbiolo is carefully picked and sorted in the vineyard. All the grapes are destemmed and fermented in 5-ton, open-top fermenters. The must is punched down at least twice daily and pressed at dryness. The wine is put in 500L barrels, one-third new oak, and racked once a year. Nebbiolo is a lighter-colored, high acid, red wine that requires several years in barrel to "come together." We keep our Nebbiolo in barrel for 48 months using 500 liter Hungarian oak barrels. These larger barrels are better for long-term aging. It allows the beautiful parts of Nebbiolo to shine through, and the shrill acid and brutal tannins to evolve and harmonize. We keep a close eye on this wine to keep it in good shape for the long haul. After 4 years in barrel, the wine is very clear, due to low pH and substantial time in barrel. No filtering or fining is necessary at bottling.

Tasting Notes

The purity of this wine complements the mix of floral and berry aromas jumping from the glass. The concentration continues in the flavor profile. The strong acid and moderate tannins balance and support the less assertive flavors, which are still developing as the wines ages. Secondary aromas of violets, lavender, and anise are just starting to develop. A big mouthful unveils dried cherries, balanced nicely with perfect acid and mellow tannins.

Food Pairings

Well matched with braised beef in tomato sauce with oven roasted gnocchi or truffle risotto.

Au Bon Climat & Clendenen Family Vineyards

SALES: +1 (805) 680-8077 | WINERY: +1 (805) 937-9801

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