

Clendenen Family Vineyards



2023 Chenin Blanc



Chenin Blanc, a versatile grape from France's Loire Valley, captured Jim Clendenen's interest. Jim, known for experimenting with cool climate whites on the central coast, cultivated some Chenin on a sun-soaked hillside in the Los Alamos Valley. In 2015, the Clendenen Family planted Chenin Blanc at their Rancho La Cuna estate, known for its "cool" cutting-edge varieties. The inaugural dry, barrel-fermented vintage was so successful that Jim expanded the vineyard. Celebrated for its delightful fruit-forward character and exceptional food compatibility, the 2023 release marks the sixth vintage of Chenin Blanc from Rancho La Cuna.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Chenin Blanc

COOPERAGE:
8 months, François Frères
French oak barrels

HARVEST: October 21, 2023

ALCOHOL: 12.5%

ACIDITY: 6.3 g/L

pH: 3.42

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

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.

From The Winemaker

The Chenin Blanc is from nine year old vines planted at our estate Rancho La Cuna Vineyard in the Los Alamos Valley. The fruit is hand-harvested, whole-cluster pressed, and barrel-fermented in François Frères oak. Following malolactic fermentation, the wine is sulfured and rests sur lie. After racking and processing, the wine was returned to barrel, spending a total of 8 months in a neutral French oak barrel before bottling.

Tasting Notes

A layered nose of wildflowers, quince paste, and toasted chestnut is upfront. The palate offers lingering flavors of lemon curd and orange blossom throughout. This lively Chenin Blanc features a textured profile, with firm acidity hinting at further complexity as it ages.

Food Pairings

Compliment this Chenin Blanc best with fresh dishes. Pair with a peach and burrata salad, seafood risotto, or smoked turkey.

Au Bon Climat & Clendenen Family Vineyards

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