

Clendenen Family Vineyards



2022 Mondeuse Rosé



Celebrate warmer weather with a glass of cold Mondeuse Rosé. This crisp, dry Rosé with notes of fresh strawberry is perfect for happy hour sipping or a glass at lunch. The alcohol level is a legitimate 12.0%, so you won't be "woozy" after a glass or two.

Mondeuse is an intriguing varietal that has its roots in the Savoie, the region of France bordering Switzerland. Mondeuse made there is a juicy red wine with deep color and a berry/peppery flavor. These characteristics make this grape a great choice for Rosé production. As a Rosé it presents itself as a sophisticated wine of character, balance and structure that is just fun to drink.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Mondeuse

COOPERAGE:
Neutral François Frères French
oak barrels

HARVEST: October 12, 2022

ALCOHOL: 12%

ACIDITY: 6.6 g/L

pH: 3.11

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$20

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.

Tasting Notes

This charming Rosé is dry and crisp with just a hint of blush color. It emits delicate, lovely notes of fresh strawberry and pomegranate with subtle flinty notes. Broad but not overpowering, it is sophisticated, balanced, and easy to drink now, but will evolve and open up over the next year.

From The Winemaker

The cool growing season at Bien Nacido Vineyard delivers grapes with naturally high acid, no need to add acid to this wine. The only additions made to this wine are yeast for fermentation and a small amount of bentonite for fining. The grapes were hand harvested in the cold early morning hours in late October. All the grapes are destemmed and the juice for Rosé is separated immediately after destemming to keep color and tannin extraction to a minimum. The Rosé juice is settled overnight to keep the fermentation clean. We don't want leesy flavors in the Rosé. The juice goes through primary and malo-lactic fermentation in clean neutral barrels. With older, neutral barrels, there is no oak flavor in the wine, allowing the fruit and spice to come through. After short barrel aging, four months, the wine is processed and bottled. Our Rosés are delightful now, but have some aging potential. As they develop they become more serious and stately, and well suited to entrées like roast duck or turkey.

Food Pairings

Enjoy as an aperitif, or match with calamari, tuna salad Niçoise, or chicken curry.

Au Bon Climat & Clendenen Family Vineyards

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