

Clendenen Family Vineyards



2019

Nebbiolo “Bricco Buon Natale”



Jim Clendenen loved Italy - the culture, landscape, cuisine and wines. He especially appreciated their wine's food friendly nature and decided to make wine from Italian grape varieties in Santa Barbara County in the 1980s. His first attempts were revolutionary at the time. Today, under the Clendenen Family label, we continue to produce high-quality Nebbiolos in the cool Santa Maria Valley in the Old World style. The two best clones of Nebbiolo, Lampia and Michet, were planted in 1994 at Bien Nacido Vineyard just for us. Three different styles are made using traditional protocols meaning long term aging, a necessity due to the high acidity and the abundance of tannin found in the varietal. The “Bricco Buon Natale” is elegant, integrated, and beautifully structured with 4 years in barrel.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Estate Plantings

VARIETAL:
100% Nebbiolo

COOPERAGE:
4 years 50% new François
Frères Hungarian oak
(500L puncheons)

HARVEST: September 25, 2019

ALCOHOL: 13.5%

ACIDITY: 7.6 g/L

pH: 3.38

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

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

A wine of refinement, depth and beautiful structure. Floral and berry aromas jump from the glass with secondary aromas of rose hip, orange zest, black currant, anise, dark cocoa just starting to develop. The intriguing bouquet is joined by dark cherry and plum fruit well integrated on the palate. There is a wonderful balance between the richness of fruit and complexity of age.

From The Winemaker

The Nebbiolo is carefully picked and sorted in the vineyard at Bien Nacido. 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 puncheons, 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 “Bricco” Nebbiolo in barrel for 48 months using 500 liter Hungarian oak puncheons, 50% new. 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. The 2019, our 8th release of the Bricco Nebbiolo, shows how the maturity of the vines increased the wine's depth and power. This Nebbiolo should reach its peak in 8 to 10 years, but it is ready to drink now.

Food Pairings

Try with Piedmont classics such as pasta with duck and white truffles, beef tenderloin with gorgonzola-herb butter, or eggplant parmesan.

Au Bon Climat & Clendenen Family Vineyards

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