

Clendenen Family Vineyards



2020

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 protocol including 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, 100% new Hungarian oak (500L puncheons)

HARVEST: September 30, 2020

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

pH: 3.45

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

Our Bricco Buon Natale Nebbiolo is bold and rustic, with vibrant notes of black cherry, cola, and plum leading the way. Hints of shortbread and tobacco leaf emerge with aeration, while firm yet mature tannins balance the wine's lighter body. Enjoy now as a versatile table wine or cellar for a standout experience in years to come.

From The Winemaker

Hand-harvested and carefully sorted at Bien Nacido, our Nebbiolo is destemmed and fermented in open-top fermenters, with the must punched down twice daily before pressing at dryness. The wine is aged for 48 months in 500-liter Hungarian oak puncheons, allowing its naturally high acidity and firm tannins to soften and integrate beautifully over time.

Extended barrel aging brings remarkable transformation, enhancing clarity, depth, and balance without the need for filtering or fining. The 2020 Bricco Buon Natale, our ninth release, showcases the evolving maturity of the vines, delivering Nebbiolo's signature perfume of tobacco, roses, and earth, along with exotic spice, length, and ageability. While structured for 8–10 years of cellaring, this wine is already drinking beautifully.

Food Pairings

Perfect with classic Italian dishes featuring rich meats, cheeses, and tomato-based sauces. Try it with spicy sausage and sun-dried tomato pizza or Ossobuco alla Milanese. For a vegetarian pairing, Pasta alla Norma (eggplant pasta) is a great choice.

Au Bon Climat & Clendenen Family Vineyards

+1 (805) 937-9801

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