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.

2020 Pinot Gris



The 2020 Pinot Gris, the first under the Clendenen Family label, was sourced from the Runway Vineyard and Rancho Real, both in the cool Santa Maria Valley AVA. We like to think of it as Pinot Grigio but with personality.

AT A GLANCE	
APPELLATION: Santa Maria Valley VINEYARD: Runway	HARVEST: August 19, 2020
	ALCOHOL: 13.5%
	ACIDITY: 6.9 g/L
VARIETAL: Pinot Gris COOPERAGE: Neutral François Frères French Oak barrels	pH: 3.33
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$24

From The Winemaker

Sourced from Runway Vineyard and Rancho Real, both in the Santa Maria Valley AVA, the Pinot Gris is hand harvested; picked with low sugar and high acidity to ensure a crisp, lively format. The fruit is whole-cluster pressed and barrel-fermented in neutral French oak. Upon completion of malo-lactic fermentation, the wine is sulfured and rests surlees. After racking and processing, the wine was returned to barrel spending a total 6 months in the barrel before bottling. The piercing acid of the Pinot Gris was softened by malo-lactic fermentation in neutral french oak barrels, giving the wine some richness to compliment the structure. The combination makes for food-friendly wines.

Tasting Notes

Easy drinking yet sophisticated. A minerally, crisp, dry white with a fresh green apple/pear character, and subtle notes of lemon and lime. Its delightfully uncomplicated yet elegant character makes it a versatile food partner.

Food Pairings

Think of summer fare such grilled fish with a basil, tomato, corn salad, or a Quiche Lorraine. Also great by itself with friends at a pool-side party.