

# 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.

2022

## Pinot Gris



Grown in Burgundy since the Middle Ages, Pinot Gris is a heritage variety that now makes its home across the globe. As a single variety, the most widely recognized styles are the dry, spicy, full-bodied Pinot Gris of Alsace, and the lighter-bodied, more acidic, perky wines of Italy. The Clendenen Pinot Gris is a New World version of the Alsatian style. It is dry, zesty and refreshing with a fruity spice, minerality and texture. We like to think of it as Pinot Gris with personality.

### AT A GLANCE

**APPELLATION:**  
Santa Maria Valley

**VINEYARD:**  
Runway, Sierra Madre

**VARIETAL:**  
100% Pinot Gris

**COOPERAGE:**  
6 months François Frères  
French oak barrels

**HARVEST:** August 17, 2022

**ALCOHOL:** 13.5%

**ACIDITY:** 6.3 g/L

**pH:** 3.37

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$24

## From The Winemaker

Sourced from Runway Vineyard and Sierra Madre, both in the cool 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 sur lie. After racking and processing, the wine is returned to barrel spending a total 6 months in the barrel before bottling. The piercing acid of the Pinot Gris is 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

This zesty, refreshing, dry white wine is perfect for warmer weather. It is crisp and minerally with a fresh fruit character of green apple, pear and lemon/lime. The wine is delightfully uncomplicated yet its elegant nature makes it a versatile food partner.

## Food Pairings

This wine is versatile. Enjoy with sushi, fried calamari, pasta primavera, pork tenderloin, or roast chicken.

Au Bon Climat & Clendenen Family Vineyards

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