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.

THE "PIP" WINES PROJECT

Pip was the best dog in the world. There might be many other dogs in contention but if you met Pip you would agree. She chased the ball and the Frisbee for hours, all while hiding between throws. Pip the border collie was at the winery most days. We could not name just one wine after this dog. We memorialize her with an entire line-up of wines.

Nebbiolo, "The Pip"



A deep, rustic red with aromas and flavors of plums, berries, dried roses and earth. Three years barrel age brought all the components together harmoniously. Balance between the richness, the bright acidity, and moderated tannins, make this wine a versatile food wine.

AT A GLANCE	
APPELLATION: Santa Maria Valley VINEYARD: Rancho Sisquoc	HARVEST: October 17, 2018
	ALCOHOL: 13.5%
	ACIDITY: 8.1 g/L
VARIETAL: 100% Nebbiolo COOPERAGE: François Frères Hungarian Oak 500L, Neutral French Oak barrels	pH: 3.04
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$25

From The Winemaker

Our Nebbiolo for PIP is grown across the Santa Maria Valley at Rancho Sisquoc. This is a late-havervested varietal, but always has great acidity when harvested. After initial fermentaion in open-top fermentors, the wine is put in both 500L Hungarian oak puncheons and neutral French oak barrels for at least 3 years. Nebbiolo benefits from extended oak aging as the tannins mellow and all the flaovr components become more intergarated.

Tasting Notes

The Pip shows the qualities known in nice classic nebbiolos. It has aromas of red berries, plums and dried roses are obvious at this stage of development. Balance between the richness, the bright acidity and moderated tannins make this wine an all around food wine.

Food Pairings

A true food wine, the pairs are endless options — braised meats, grilled chicken or pasta with a great veal ragu sauce. Try it with a wide range of foods from barbecued burgers in the backyard, to candlelit dinner of braised Osso Bucco.