

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.

2019

Red Blend, "The Pip"

After 20 years producing Clendenen Family wines, this is our first red varietal blend; an unconventional assemblage of traditionally made red wine varietals. We used wine lots of excellent quality that did not fit neatly into any of our other products. Those lots received the same conscientious winemaking protocols that we apply to all our wines ensuring a blend of balance, finesse, and longevity. Four different varietals were chosen, each aged 3 years in barrel.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Rancho Sisquoc

VARIETALS:
37% Merlot, 30% Sangiovese,
25% Syrah, 7% Cabernet
Sauvignon

COOPERAGE:
3 years, neutral François Frères
French oak barrels,
10% 500L oak puncheons

HARVEST: October 2019
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 7.2 g/L

pH: 3.5

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$20

From The Winemaker

During the 2019 harvest we had a few "buying opportunities" to obtain some interesting lots of Syrah, Merlot, and Sangiovese from high quality vineyards. 2019 is a great vintage for all red varieties in Santa Barbara County, so we knew if a blend was created it would be good, really good.

Our cellar crew watches all wines carefully while aging in our cellar. We are topping-obsessed ensuring the barrels are completely full for slow, graduated development. Our late owner Jim Clendenen main advice to young winemakers was, "Top your barrels like your life depended on it". All wines aging in our cellar are tasted and analyzed every quarter. After 3 years in barrel, the individual lots were evaluated and selected for the blend. The wine is complex, integrated, balanced and food friendly. It accomplishes everything we set out to do, and more.

Tasting Notes

This masterful, dark red blend has an opulent nose of fresh cherries that conceals its age. Leather, dark chocolate and truffle aromas emerge as the bouquet opens up. The broad flavor profile shows every type of cherry known: bitter, black, and even wild. The intensity is continuous from the first sip to bright finish - with just enough sexy suppleness for endless food pairings.

Food Pairings

Match this with anything off the grill or smoked. Enjoy with full flavored cuisines from cassoulet to spicy curry dishes.

Au Bon Climat & Clendenen Family Vineyards

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