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## **Clendenen Family Vineyards**

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**Jim Clendenen** introduced the **Clendenen Family Vineyards** label in 2000 to explore making experimental wines from unique varietals grown primarily on Jim's own organically farmed Le Bon Climat Vineyard. The project has since expanded to include special plantings at his Rancho La Cuna Vineyard and Bien Nacido Vineyard, as well as other historic vineyard sites in Santa Barbara County.

### **Clendenen Family Vineyards**

#### **2017 “Rancho La Cuna Vineyard” Pinot Noir**

**100% Rancho La Cuna Vineyard**

*Santa Barbara County, California*

- This cuvee is 100% Pinot Noir from Jim's own **Rancho La Cuna Vineyard**:
  - Jim Clendenen's "Rancho La Cuna" is a 12-acre vineyard located in the beautiful Los Alamos Valley in Santa Barbara County CA. It has been planted entirely by Jim Clendenen.
  - The vineyard is planted to Pinot Noir, Syrah, Viognier, Chenin Blanc, Grenache, Grenache Gris, and Nebbiolo. Pinot Noir is the largest planting at 6 acres.
  - The Pinot Noir was planted in 3 stages, the first of which was planted in 2009. It is planted to Dijon Clones: 115 and 828, and a special (secret) experimental clone given expressly to Jim by the legendary Pepinieres Guillaume vine growers from Burgundy (Founded in 1895). At present, Jim is the only producer in the US with this clone.
  - The "Rancho La Cuna Vineyard" slopes from 50 to 500 feet and the slope is South Facing. The vines here are all planted in a North/South orientation to maximize the cooling effects of the evening breeze blowing in off the Pacific.
  - Los Alamos Valley is not yet an AVA, therefore all the wines produced from this jewel box of a vineyard must default to the generic Santa Barbara County AVA.
  - At "La Cuna", as with all of his vineyards, Jim's intention is to practice organic viticulture, however if he encounters an issue that has no viable organic solution he will use a "sustainable" alternative approach, for this reason he has chosen not to pursue certification.
- The fruit is hand-picked, and processed soon after harvest. The grapes arrive at the winery cool, are processed cool, and slowly fermented.
- After fermentation the wine was aged in 100% new Francois Frères French oak barrels.
- Aged for 24 months and then bottled without filtration.