

Clendenen Family Vineyards



2018 Chardonnay, Bien Nacido

We have been producing Chardonnay from Bien Nacido for decades and have our winemaking protocol down to a point where we know exactly what to do to maximize the potential of this grape from this vineyard. We have identified the best locations where Chardonnay is grown and have locked in our commitment. This is a big, creamy but balanced Chardonnay. It does show some muscle but it well defined. The aroma reveals this is obviously Chardonnay made in an Old World style.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Chardonnay

COOPERAGE:
20 months 100% new François
Frères French oak (350L barrels)

HARVEST: October 23, 2018

ALCOHOL: 13.5%

ACIDITY: 7.8 g/L

pH: 3.2

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

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.

ACCOLADES

Antonio Galloni
vinous 95 **WINE ENTHUSIAST 95**
Wine & Spirits 93 **JEB DUNNUCK 92**

From The Winemaker

The grapes are hand harvested, whole cluster pressed (to minimize tannin extraction from the skins), and totally barrel fermented. What is different about this wine as compared to the Au Bon Climat version is style. For the Clendenen Family we selected the best fruit and utilized new 350-liter french oak barrels from François Frères where the wine was aged 20 months, then bottled unfiltered. On a trip to Burgundy in 2013, Jim Clendenen stumbled on the 350-liter barrels at François Frères and decided these high cost, specially coopered barrels were necessary. We use these barrels for only our best wines. The restrained but penetrating oak component from these barrels works perfectly with long term sur-lie aging. The slightly larger size captures the energy, while the longer period in wood builds texture.

Tasting Notes

The 2018 is a gorgeous, striking Chardonnay. It is rich, ample, and creamy, with all of the pedigree that is such a signature for this winery and vineyard. The fruit, from old vines on Bien Nacido's K Block, is picked early to retain energy. Lemon confit, marzipan, spice, chamomile and baked apple tart are all vivid in a Chardonnay that impresses with its oiliness, depth and sheer character.

Food Pairings

This lively wine will go with wide assortment of foods. Seared scallops in butter with a touch of orange zest, roast chicken with rosemary are just a couple of favorites with this Chardonnay.

Au Bon Climat & Clendenen Family Vineyards

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