

Au Bon Climat



2018

Pinot Noir, Sanford & Benedict Vineyard

Established in 1971 by visionaries Richard Sanford and Michael Benedict, the Sanford & Benedict Vineyard stands as the inaugural great vineyard in Santa Barbara County. Our enduring bond with this sustainably farmed, iconic vineyard has played a pivotal role in showcasing the excellence of Chardonnay and Pinot Noir in Santa Barbara County. A cornerstone of our Santa Barbara Historic Vineyards Collection, it holds a unique place in our winemaking legacy. Regarded as one of America's premier vineyards, Sanford & Benedict boasts well-drained soils adorned with a mantle of siliceous chert-gravel. The cool climate, influenced by the nearby Pacific Ocean, creates the ideal canvas for exceptional Pinot and Chardonnay.

AT A GLANCE

APPELLATION:
Sta. Rita Hills

HARVEST: October 2, 2018

VINEYARD:
Sanford & Benedict Vineyard

ALCOHOL: 13.5%

VARIETAL:
100% Pinot Noir

ACIDITY: 7.5 g/L

COOPERAGE:
20 months 33% new François
Frères French oak

pH: 3.2

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

ACCOLADES

JEB DUNNUCK 94

Antonio Galloni
vinous 93+

"The 2018 Pinot Noir Sanford & Benedict Vineyard was mostly destemmed and spent 20 months in one-third new barrels. I love its purer, more fruit-driven style, offering lots of framboise and cherries as well as spring flowers and sappy herb-like aromas and flavors. These all carry over to the palate, where the wine is medium-bodied and has a beautifully balanced, elegant mouthfeel, clean acidity, and a great finish."

— JEB DUNNUCK

From The Winemaker

We carefully selected grapes from the 'old vine, own rooted' sections at Sanford and Benedict. After early morning hand-picking, the cold grapes underwent a slow fermentation and extended cold soak, extracting vibrant fruit-driven aromas and flavors. Approximately 50% was whole-cluster fermented. After reaching dryness, the wine aged in 33% new French oak barrels for 20 months, with no fining or filtration required.

Tasting Notes

This vintage is a purer, more fruit-driven style, offering lots of framboise and cherries as well as spring flowers and sappy herb-like aromas and flavors. These all carry over to the palate with a beautifully balanced, elegant mouthfeel, and a great finish.

Food Pairings

This Pinot is complex, layered, but not bold. Pair with oak grilled salmon, lamb or pork chops with red wine reduction, smoked ham.

Au Bon Climat & Clendenen Family Vineyards

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