

Au Bon Climat



2019

Hildegard

A wine named after an Empress has to be exquisite. Hildegard is a salute to the history of Burgundy and to Hildegard's husband the King of the Franks, Charlemagne. During Charlemagne's rule in the early 800s the importance of wine and viticulture exploded. Since our first vintage in 1998, Hildegard is a Burgundian-minded, masterful blend of Pinot Gris, Pinot Blanc and Aligoté that is fermented and aged in new François Frères French oak barrels. By combining these three lesser known varietals, and giving it all the care it needs, the whole is more than the sum of its parts. The wine that seems more like a top-notch Chardonnay with a fruit driven profile. It is a special wine with its own unique character.

AT A GLANCE

APPELLATION:

Santa Maria Valley

VINEYARD:

Bien Nacido, Le Bon Climat

VARIETAL:

55% Pinot Blanc,
45% Pinot Gris, 5% Aligoté

COOPERAGE:

24 months 100% new François
Frères French oak

HARVEST:

September & October 2019

ALCOHOL: 13.5%

ACIDITY: 7.2 g/L

pH: 3.4

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

ACCOLADES

WINE ENTHUSIAST 95

Tasting Notes

The lovely aroma of vanillin and hazelnuts from the oak and the mouth-coating richness makes for a wine that seems like a top-notch Chardonnay. Our 2019 version of Hildegard has a minerally lavender and vanilla note from the fermentation/aging regime in top-notch barrels. Aromas of stone fruit, contrast nicely with fresh herbal scent as the wine is initially evaluated. The beautiful oak notes are obvious and compliments the apple/pear fruitiness. It's an intriguing wine that compliments a wide range of cuisine.

From The Winemaker

Chardonnay was not always planted in the Corton Charlemagne wine region of France. During the reign of King Charlemagne it is believed Pinot Gris, Pinot Blanc and Aligote were the main white varietals. This intrigued Jim Clendenen to a degree that In 1998 Au Bon Climat created its first Hildegard blend, named after Charlemagne's wife. A success from the start, we never stopped

The 2019 is a distinctive blend of 55% Pinot Gris, 45% Pinot Blanc and 5% Aligoté and gets the best of everything including extra barrel and bottle time. The barrels for this program are all new François Frères French oak. The combination of this unique blend with long term barrel aging (24 months) made something special. It has a texture, complexity, and distinctiveness that cannot be found in a single white wine varietal.

Food Pairings

Pairs beautifully with roasted chicken with rosemary served with Chantrelle mushroom risotto, or seared scallops with au gratin potatoes.

Au Bon Climat & Clendenen Family Vineyards

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