

Au Bon Climat



2017

Pinot Noir "Larmes de Grappe"

Our Larmes de Grappe (tears of the grape) wines are something special. It doesn't happen every vintage. In fact, there are only three other vintages that have been made since 2001. The grapes need to be perfectly ripe and the stems lignified. Only the best grapes using our best barrels make a few cases of this Pinot Noir when it is warranted. The grapes are from the old vine Pinot Noir from the prestigious Sanford and Benedict Vineyard, one of the first vineyards in Santa Barbara County and one of the greatest in America.

AT A GLANCE

APPELLATION:
Sta. Rita Hills

VINEYARD:
Sanford & Benedict

VARIETAL:
100% Pinot Noir

COOPERAGE:
2 years 100% new François
Frères French Oak 350L barrels

HARVEST: September 9, 2017

ALCOHOL: 13.5%

ACIDITY: 6.0 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$100

ACCOLADES

JEB DUNNUCK 94

Antonio Galloni
vinous 92

"Supple and racy in the glass, with terrific depth and fine balance, the 2017 Pinot Noir Larmes de Grappe Sanford & Benedict Vineyard has quite a bit to offer. Red cherry, plum, rose petal, mint and blood orange. Perfumed floral and savory notes emerge from beneath the fruit with a bit of time. The 2017 has a lot to offer in the style of the Pinots at Au Bon Climat in this vintage."

— ANTONIO GALLONI'S VINOUS

From The Winemaker

The grapes are from the old vine Pinot Noir from Sanford and Benedict Vineyard planted in the 70s. We wait to pick until the stems have lignified and then ferment whole cluster without any destemming. After a carefully monitored fermentation, the wine is aged in new, very expensive, custom-made François Frères 350-liter barrels, the best size for aging wine for two years sur-lie. The wine is gently racked and fined prior to bottling without filtration. After two years of bottle age, the wine is finally ready to release. Delicious upon opening, the wine will evolve and develop for another twenty years. Save until 2037!

Tasting Notes

A well structured, layered wine that will go the distance. Lots of ripe, darker cherry, plum and currant fruit as well as brambly herbs, earth, leather, cocoa, and foresty notes define the bouquet. The wine has a beautifully textured, seamless mouthfeel, bright acidity, and a clean finish. It is incredibly Burgundian in that it shines more for its complexity and nuance than richness and texture.

Food Pairings

Grilled salmon would be a perfect match for the 2017 Larmes, but also goes well with wild game dishes and lamb roast.

Au Bon Climat & Clendenen Family Vineyards

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