

Au Bon Climat



2019

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 five 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 planted in the 70s. We wait to pick until the stems have lignified and then ferment whole cluster without any destemming. In 2019 it came from the legendary 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:
20 months 100% new François Frères French oak 350L barrels

HARVEST: September 18, 2019

ALCOHOL: 13.5%

ACIDITY: 6.4 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$100

Tasting Notes

Supple and racy in the glass, with terrific depth and balance. Perfumed floral, spice and savory notes emerge from beneath fruit that suggests red cherry, plum, rose petal, mint and blood orange. The 2019 “Tears of the Grape” Pinot Noir is a dense, beautifully structured red that is also silky, and elegant. 100% whole cluster fermentation and 20 months age in specially made, super expensive, 100% new François Frères French oak 350-liter barrels helped to build this outstanding Pinot.

Food Pairings

Pair with thick, oak grilled pork chops, lamb with red wine reduction sauce, or cioppino.

From The Winemaker

Larmes de Grappe is always 100% whole cluster fermented. The grapes are hand harvested and fermented in open top tanks, and punched down twice a day by hand. These procedures are time consuming but necessary for making Pinot Noir with balance. The gentle extraction of hand punch downs yields rich, ripe tannins, which balance nicely with the fruit and oak. After pressing and short settling of only the heavy lees, the wine was aged for 20 months in 100% new François Frères French oak 350-liter barrels. We fined lightly using egg whites to remove some of the excessive tannin. We bottled without filtration. The resulting wine is incredibly dense, rich and opaque with deep berry, dark chocolate flavors that linger forever.

Au Bon Climat & Clendenen Family Vineyards

SALES: +1 (805) 680-8077 | WINERY: +1 (805) 937-9801

AUBONCLIMAT.COM