

Au Bon Climat



2021

Chardonnay Santa Barbara County

Always the top in its class and a great value, our Santa Barbara County Chardonnay excels year after year because quality comes first in all we do. Au Bon Climat has been creating Burgundian-styled Chardonnays of balance, character, and longevity since 1982. Our winemaking protocol has changed little in 39 years; we are still making handcrafted wines in small lots using the same basic, time proven techniques. The result is a well-structured, balanced Chardonnay of finesse that is worth twice the price. It's immediately enjoyable and will improve for at least another decade.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Bien Nacido, Los Alamos,
Le Bon Climat

VARIETAL:
100% Chardonnay

COOPERAGE:
10 months, Neutral François
Frères French Oak

HARVEST:
September & October 2021

ALCOHOL: 13.5%

ACIDITY: 7.5 g/L

pH: 3.2

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

Tasting Notes

The 2021 Santa Barbara County Chardonnay is a beautiful example of the Au Bon Climat style. The flinty, stony aromas stand out, while in the background is an intriguing spice note of clove and nutmeg from surlies barrel aging in somewhat neutral, François Frères barrels for 10 months. Flavors and aromas of citrus and stone fruit, are finished with a beautiful lemon/lime zest note. This wine is intense, but light on its feet and is built to compliment food, not over power food. It's immediately enjoyable and it will improve for at least 10 years.

Food Pairings

Chicken or seafood with pasta in a light creamy sauce.

From The Winemaker

Santa Barbara County has the climate and terroir that allows Au Bon Climat to consistently make balanced and lively Chardonnays year after year. The wine keeps on evolving from delicious and fresh at release, to a richer more complex wine with age.

The fruit for this wine is from three well-farmed vineyards: Bien Nacido, Los Alamos, and Le Bon Climat. The grapes from each vineyard are carefully hand-picked, and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled, chilled, and put to barrel. Barrel fermentation and malo-lactic fermentation are completed. The following summer the lots are blended and wine bottled. Surlies barrel aging in somewhat neutral François Frères barrels for 10 months provides an intriguing spice note of clove and nutmeg.

Au Bon Climat & Clendenen Family Vineyards

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