

Au Bon Climat



2021

Pinot Noir Santa Barbara County

Always the top in its class and a great value, our Santa Barbara County Pinot Noir excels year after year because quality comes first in all we do. Au Bon Climat has been creating Burgundian-styled Pinots 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 fruit forward, supple Pinot Noir 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

HARVEST: September 2021
(Multiple Pickings)

VINEYARD:
Bien Nacido, Le Bon Climat,
Rancho La Cuna, Kick On,
Los Alamos

ALCOHOL: 13.5%

ACIDITY: 6.8 g/L

VARIETAL:
100% Pinot Noir

pH: 3.46

RESIDUAL SUGAR: <0

COOPERAGE:
10 months 10% new François
Frères French oak

SUGGESTED RETAIL: \$24

Tasting Notes

The 2021 Pinot Noir crop ripened slowly and evenly. The result was a nose loaded with dark fruits. A smokey, plummy note is first noticed and then fresher strawberry and melons aromas slowly become evident. The deep ruby color looks great in the glass, and the flavors are a “knock out”. This is not a wine that will take time to express its potential; it is a rich and satisfying experience even at this young age

Food Pairings

We have enjoyed this wine with many food choices from spicy Indian dishes to all-American sandwiches, and the wine works well with most anything. The balance and fresh acid of this wine makes the food pairing possibilities nearly limitless.

From The Winemaker

Our first Pinot Noir release of the vintage, the 2021 Santa Barbara County, is a blend from 5 of these vineyards from two appellations. We blended wine from Bien Nacido (Santa Maria Valley), Le Bon Climat (SMV), Rancho La Cuna (SBC) Kick On (SBC), and Los Alamos (SBC).

Our winemaking has changed little in 39 years; we are still making handcrafted wines using the same basic, time proven techniques. We still use François Frères French oak barrels (about 10% new) aging 10 months in barrel. Barrel aging gives the wine some depth complexity. All of our Pinot Noir goes into small barrels. Barrel work such as topping, emptying and cleaning is time consuming but is essential here at Au Bon Climat. The production on this wine has increased some, but it still takes time to make fine wine.

Au Bon Climat & Clendenen Family Vineyards

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

AUBONCLIMAT.COM