

Au Bon Climat



2020

Pinot Noir, Santa Maria Valley

Au Bon Climat has a universal following for Pinot Noir and is highly regarded for our Burgundian styling. But different parts of the world have different style preferences. We create a Santa Maria Valley Pinot Noir just for export, primarily England. It is a tighter, more structured Pinot that is reserved, not obvious. Santa Maria Valley Pinot Noirs are distinctive and noted for their wonderful aromatics of cranberry/cherry, rose hip, and earthy spice.

The Santa Maria Valley AVA is one of the coolest wine growing regions in California. The broad valley runs from the San Rafael Mountains in the east, to the Pacific in the west. The cool marine air blows in from the 14° C Pacific Ocean keeping the valley chilly. The slopes of the Valley have more gravel in the soil and the southern exposure make these hillsides the perfect spot for Pinot Noir.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido, Runway

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months 25% new François
Frères French oak

HARVEST: September 2020

ALCOHOL: 13.5%

ACIDITY: 6.5 g/L

pH: 3.54

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

From two of the finest vineyards in the Santa Maria Valley, the wine shows off complex aromatics and layered flavors of cranberry, red berries, rose petals, and spice, all signature characteristics of the wine growing region. It is a tighter, more structured Pinot that emphasizes vibrant, distinctive fruit in an elegant statement.

Food Pairings

A wonderful pairing with thick, oak grilled pork chops, wild game or Coq au Vin.

From The Winemaker

As with all our Pinot Noirs, we are “hands-on”. Every Pinot Noir is fermented in 5-ton open-top fermenters, which are punched down once or twice a day. These punch downs breakup the cap of skins that rises to the surface and pushed back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is pressed to complete dryness and goes to barrel with moderate lees. The wine was aged for 18 months in a lesser percentage (about 25%) of new François Frères French oak barrels than some of our other Pinots to emphasize the vibrant fruit. It was lightly fined, and then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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

AUBONCLIMAT.COM