

Au Bon Climat



2020

Chardonnay, Bien Nacido Vineyard

Bien Nacido Vineyard is the benchmark and crown jewel of the Santa Maria Valley AVA. One of the oldest, cool-climate vineyards in California, Bien Nacido Vineyard (Spanish for “Well Born”) has been an acclaimed source of world-class grapes since its founding in 1973 by brothers Stephen and Bob Miller. It is now acknowledged as among the elite vineyards of the world. Au Bon Climat has a special relationship with the vineyard. In addition to having our winery located on the property, we have custom blocks of fruit with long-term acreage contracts for quality hillside vines dating back to the early 1990s. Today, much of what Au Bon Climat sources is fruit that has been planted “exclusively” for us.

AT A GLANCE

APPELLATION:

Santa Maria Valley

HARVEST:

September 14 & 26, 2020

VINEYARD:

Bien Nacido Vineyard

ALCOHOL: 13.5%

ACIDITY: 8.0 g/L

VARIETAL:

100% Chardonnay

pH: 3.2

COOPERAGE:

18 months 100% new François Frères French oak

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

WINEENTHUSIAST 93

Antonio Galloni
vinous 92

JEB DUNNUCK 92

“Meyer lemon aromas meet toasted nuts and wood spice on the focused nose of this bottling. The palate is tightly woven, offering blanched almond, crushed rock and white-flower flavors.”

— MATT KETTMANN, WINE ENTHUSIAST MAGAZINE

From The Winemaker

Au Bon Climat has an evergreen contract for the best block of Chardonnay at Bien Nacido. All the Chardonnay from “K” Block has been made into wine at Au Bon Climat since 1989. The Chardonnay harvested in mid-September was low in sugar but intensity and flavors indicated the grapes were ready. The grapes were hand harvested, whole cluster pressed (to minimize tannin extraction from the skins), fermented in 100% new François Frères French oak barrels, completed malolactic fermentation, aged for 18 months, then bottled unfiltered.

Tasting Notes

Minerality and reduction from extended lees contact, reminds us of Burgundy. Sweet barrel spice integrates nicely with a floral, Meyer lemon note. Surprising rich on the palate, subtle flavors of citrus, nectarine, coconut, almond and vanilla go on and on.

Food Pairings

Lobster Pappardelle with chive butter, or fresh corn soufflé with bacon and Comté cheese are just a couple of favorites with this wine.

Au Bon Climat & Clendenen Family Vineyards

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AUBONCLIMAT.COM