

Au Bon Climat



2017

Chardonnay, “32nd Vintage Celebration” Sanford & Benedict Vineyard

The first “great” vineyard in Santa Barbara County was planted by Richard Sanford and Michael Benedict in 1971. Jim Clendenen saw the “magic” of Sanford and Benedict Vineyard over three decades ago. He purchased a few tons of grapes in the mid-1980s, and since then, Au Bon Climat yearly receives fruit from Sanford & Benedict original plantings. Only Sanford Winery has that kind of “history” with this vineyard. Deemed one of the best vineyards in America, to celebrate the greatness of this iconic vineyard we created the “Vintage Celebration” Chardonnay program.

AT A GLANCE

APPELLATION:
Sta. Rita Hills

HARVEST: September 19, 2017

VINEYARD:
Sanford & Benedict Vineyard

ALCOHOL: 13.5%

VARIETAL:
100% Chardonnay

ACIDITY: 7.0 g/L

COOPERAGE:
2 years in 100% new François
Frères 350L French oak barrels

pH: 3.3

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$60

ACCOLADES

WINE ENTHUSIAST 95

JEB DUNNUCK 93

Wine & Spirits 92

“Delicate aromas of macadamia nut, cream, sweet butter and orange zest lure the nose into this bottling that celebrates the late Jim Clendenen’s 32nd vintage. There are sizzles of river stones and chalk right away on the palate, where riper flavors of coconut, star fruit, cherimoya and other creamy, white-fleshed fruits arise. Hints of cinnamon and nutmeg complete the finish.”

— MATT KETTMANN, WINE ENTHUSIAST

From The Winemaker

The vineyard has a mantle of hard, siliceous chert-gravel covering deep, well-drained soils. When combined with a cool climate (Region 1), it is the perfect medium for quality Pinot and Chardonnay. This wine is different from our usual Sanford & Benedict Chardonnay. It was fermented and aged in custom made, new 350-liter François Frères French oak barrels. After two years barrel age, the wine was lightly processed and bottled. Longer time in barrel in larger format, custom barrels made for a richer, more textural Chardonnay.

Tasting Notes

Lots of buttered citrus and orchard fruits as well as spice, toasty oak, and salty mineral-like nuances all emerge from the glass. It stays focused and precise on the palate, has good mid-palate depth, and outstanding length. Gorgeous now but will age for years to come.

Food Pairings

Match with classic roast chicken, herb crusted cod, lobster with drawn butter, or fettuccine Alfredo.

Au Bon Climat & Clendenen Family Vineyards

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