

Au Bon Climat

2019

Chardonnay Sanford & Benedict Vineyard

The first “great” vineyard in Santa Barbara County was planted by Richard Sanford and Michael Benedict in 1971 in the cool Sta. Rita Hills AVA. The Burgundian varieties had found a home in Santa Barbara County. Jim Clendenen noticed the “magic” of Sanford & Benedict early on. He purchased a few tons of grapes in the mid 1980s, and since then, Au Bon Climat has received grapes from this vineyard every year; a relationship of over 4 decades. The iconic, sustainably farmed vineyard was instrumental in elevating awareness that Santa Barbara County creates world-class Chardonnay and Pinot Noir.



AT A GLANCE

APPELLATION:
Sta. Rita Hills

VINEYARD:
Sanford & Benedict Vineyard

VARIETAL:
Chardonnay

COOPERAGE:
18 months in 75% new François Frères French oak barrels

HARVEST: September 18, 2019

ALCOHOL: 13.5%

ACIDITY: 5.5 g/L

pH: 3.38

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

ACCOLADES

Wine & Spirits 94

Antonio Galloni
vinous 93

JEB DUNNUCK 92

WINEENTHUSIAST 92

“A leesy, toasted-nut savor comes up with air, the wine’s flavors quietly unfurling; after a day the texture becomes generous, layered and full of energy, the oak in retrograde.”

— P.J.C.

From The Winemaker

With a mantle of hard, siliceous chert-gravel covering deep, well-drained soils, combined with the cool climate (Region 1), it is a perfect medium for quality Pinot and Chardonnay. The Chardonnay was hand harvested, whole cluster pressed, and put into barrel. We fermented in 75% new François Frères French oak barrels, as we do with our “reserve quality” wines. Alcoholic and malo-lactic fermentation took place in the barrel and the wine remained surlies until the following August. After racking and a light fining we put the wine back to barrel for another 5 months. Barrel age was a total of 18 months.

Tasting Notes

Gorgeous. Citrus, caramelized mandarin orange, marzipan, and toasted brioche notes all define the bouquet. The palate grips with crushed rock minerality giving frame to the stone fruit and citrus flavors. It’s medium-bodied, with a lively, elegant mouthfeel, good acidity, and building richness.

Food Pairings

As a young Chardonnay, this wine pairs well with any fish from buttery poached halibut, grilled salmon to crab stuffed trout.

Au Bon Climat & Clendenen Family Vineyards

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

AUBONCLIMAT.COM