

Au Bon Climat



2017

Pinot Noir, Los Alamos Vineyard

This single vineyard Pinot delivers depth. The 2017 is a rich, meaty red with a dense fruit character showing earthy, berry aromas joined by mouth-filling flavors of plum and bitter chocolate on the palate. Aged 18 months in french oak barrels, one third new.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months 33% new François
Frères French Oak

HARVEST: August 30, 2017

ALCOHOL: 13.5%

ACIDITY: 6.7 g/L

pH: 3.36

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

ACCOLADES

Wine & Spirits

91 +Best Buy

"Swirling with savory aromas, this wine smells of sea wrack and a bit of sweat, to go along with light pomegranate flavors. It's lean and mildly smoky, the savory elements girded by fine-grain tannins. It took days to unfurl and has the stuffing to age. (280 cases)"

— P.J.C.

From The Winemaker

Situated between two acclaimed appellations, the grapes in Los Alamos seem to have the best of both worlds; the long, cool growing season of Santa Maria, and the warmth of the Santa Ynez Valley, to ensure complete ripeness and depth. With warm days and very cold nights, the fruit from this region achieves incredible concentration and balance. Its slight, well-drained soils and wide range of microclimates allow for a diversity of varietals.

Our 2017 version of our Santa Barbara County Historic Vineyard Collection Los Alamos Vineyard Pinot Noir is made the best grapes from that vineyard. We have spent the last 12 years "checking out" this vineyard. During those years we have taken grapes from all corners of this 400-acre vineyard. We have determined that Block 9 is the best block and clones 2A and 828 are the best clones within Block 9.

Tasting Notes

After time in the bottle the 2017 Los Alamos Vineyard Pinot is growing into a stunning wine. The aromas of ripe berries, bitter chocolate, with a whiff of fresh herbs all leap out of the glass. The silky tannins and the rich mouthfeel show the quality of this wine. This wine is pure Pinot pleasure and will improve for another 7 to 10 years.

Food Pairings

Best served with small game bird or wild pig, both which can be found on the property. The wine will stand up to a rich dish.

Au Bon Climat & Clendenen Family Vineyards

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