

Au Bon Climat



2018

Pinot Noir, Los Alamos Vineyard

Au Bon Climat and Los Alamos Vineyard share a lot of history. It was 1982 when we first wine in a small converted dairy barn on their property. Though the winery has since moved, we continue to source fruit from them. The vineyard is located in the Los Alamos Valley wine region which has been creating distinctive wines for over 40 years, yet has never received an official appellation. That didn't stop us from placing the Los Alamos Vineyard in our Historic Vineyards Collection series. The Pinot Noirs from this location are dark, dense and meaty with a savory fruit character and rich texture.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months 100% new François
Frères French oak

HARVEST: September 21, 2018

ALCOHOL: 13.5%

ACIDITY: 6.6 g/L

pH: 3.41

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

ACCOLADES

Antonio Galloni
vinous 93

WINE ENTHUSIAST 93

JEB DUNNUCK 92

"Rich aromas of cherry compote, dried marjoram, light bay, savory meat, cola and roasted oak show on the complex nose of this bottling. The palate is wrapped in a grippy texture, with pepper-spiced-charcuterie flavors playing well alongside the mesquite-smoked red cherry and plum."

— MATT KETTMANN, WINE ENTHUSIAST MAGAZINE

From The Winemaker

Our 2018 Pinot is made from the best grapes at Los Alamos Vineyard. During the last 13 years, we have taken grapes from all corners of this 400-acre vineyard and we've determined Block 9 is the best and 2A and 828 are the best clones therein.

Fermentation is in 5-ton open-top fermenters which are punched down once or twice daily. These punch downs breakup the cap of skins that rises to the surface 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.

Tasting Notes

This is a rich, boisterous wine. Ripe red cherry, plum, spice, rose petal and blood orange are all kicked up. Silky tannins add to its considerable appeal. Bright acids liven up the energetic finish. After two years in the bottle the 2018 Los Alamos Vineyard Pinot has grown into a stunning wine. Beautifully balanced, and elegant on the palate; enjoyable over the next decade.

Food Pairings

Match this lively Pinot with grilled salmon, barbecued pork ribs, or lamb chops.

Au Bon Climat & Clendenen Family Vineyards

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

AUBONCLIMAT.COM