

# Au Bon Climat



2019

## Pinot Noir, Los Alamos Vineyard

Au Bon Climat and Los Alamos Vineyard share a lot of history. It was 1982 when Au Bon Climat made its first wine in a small converted dairy barn on their property. Though the winery has since moved, ABC continues 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, an homage to key outstanding vineyards on the Central Coast that have elevated Burgundian varietals. 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 23, 2019

**ALCOHOL:** 13.5%

**ACIDITY:** 6.6 g/L

**pH:** 3.62

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$35

## Tasting Notes

A gracious Pinot that is a real charmer. Dark and deep, this seamless wine offers lots of ripe red cherry, plum and strawberry fruit as well as notes of spice, bitter chocolate, loamy earth, and underbrush. Silky tannins add to its considerable appeal. Medium-bodied, beautifully balanced, and elegant on the palate, it's a no-brainer Pinot Noir to enjoy over the next decade.

## Food Pairings

Serve this wine with the traditional Pinot food matches of roast duck or other games birds, stuffed pork chops, or a hearty rack of lamb.

## From The Winemaker

Our 2019 Pinot is made from the best grapes at Los Alamos Vineyard. We have spent the last 14 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. With warm days and very cold nights, the fruit from this region achieves incredible concentration and balance. We are "hands-on" with our Pinots. 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. It was aged 18 months in 100% new French oak barrels made by François Frères.

Au Bon Climat & Clendenen Family Vineyards

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

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