

Au Bon Climat



2020

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 Ynez Valley

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months 100% new François Frères French oak

HARVEST: September 8, 2020

ALCOHOL: 13.5%

ACIDITY: 5.5 g/L

pH: 3.61

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

True to Los Alamos wine region, this Pinot has a dense, straight forward fruit character. Aromas of ripe cherry/red berries are joined on the palate by nuances of forest floor, bitter chocolate, cola and vanilla that mesh to create a beautifully balanced wine that is enjoyable now but will develop for years to come.

Food Pairings

Serve with the traditional matches of duck, grouse, or other games birds, hearty stews, or even a rack of lamb.

From The Winemaker

Our 2020 Pinot is made the best grapes from Los Alamos Vineyard. We have spent the last 15 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. The Pinot Noir is fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs breakup the cap of skins that rises to the surface and pushed back 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. The wine aged in 100% new François Frères barrels for 18 months on lees.

Au Bon Climat & Clendenen Family Vineyards

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