

Au Bon Climat



2018

Pinot Noir, Oregon

This Pinot is complete, supple, delicious now, but will age for years to come. It is loaded with aromas of ripe berries, both blackberries and strawberries.

AT A GLANCE

APPELLATION:
Eola-Amity Hills

VINEYARD:
Lingua Franca Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
François Frères French Oak

HARVEST: September 21, 2018

ALCOHOL: 13.5%

ACIDITY: 6.3 g/L

pH: 3.31

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

From The Winemaker

The 2018 harvest in Oregon was very good. The summer was warm, with a cool fall. This 'cooling off' at the right time, retained more acid in the fully ripe Pinot Noir. We included some whole clusters in the fermentation. If the grapes ripen slowly, the stems are not bright green but have evolved to 'browning off'. Then we include some whole clusters in the tank. These lignified stems add more complexity and substance to the wine.

Tasting Notes

Our first Oregon Pinot Noir release in 19 years had to be good. Our 2018 Oregon Pinot Noir is immensely drinkable at this stage. This young Pinot is complete, supple and delicious now, but will continue to improve for at least 10 years. It is loaded with aromas of ripe berries, both blackberries and strawberries. The underlying power and complexity are 'under the surface' currently, but will be apparent soon. The 25% of stem inclusion gives the wine a nice spice note, not seen in Oregon Pinots. The spice complements the barrel component to make a seamless, rich, mouth-watering wine.

Food Pairings

A natural pairing of salmon and Oregon Pinot is easy. But for a real treat, pair this wine with duck.

ACCOLADES



"Pale ruby-purple, the 2018 Pinot Noir Oregon offers a nose with concentrated aromas of liquid licorice, warm blackberries, star anise and exotic spices with touches of rosewater coming through—so layered! In the mouth, it's medium-bodied with slowly opening perfumed fruits in a chalky, super fresh frame, and it finishes layered and nuanced."

— ERIN BROOKS, WINE ADVOCATE

Au Bon Climat & Clendenen Family Vineyards

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