

Au Bon Climat



2019

Pinot Noir, Oregon

The first Oregon Pinot Noir under the Au Bon Climat label was in 1985. This legendary wine was made by the traveling fermentation technique. The grapes were picked and crushed in Oregon and ended up in small fermenters in the back of a pickup truck where they were punched down with every stop on the way to California. The wine turned out great, but we only used this technique once.

In 2018 we received a call from the highly regarded Lingua Franca in the Eola-Amity Hills, the premier spot for Pinot Noir in the Willamette Valley. We were offered a full truck load of Pinot for the next few years, and we jumped on it.

AT A GLANCE

APPELLATION:
Willamette Valley

VINEYARD:
Lingua Franca Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months in 25% new François Frères French oak barrels

HARVEST: September 27, 2019

ALCOHOL: 13.5%

ACIDITY: 6.2 g/L

pH: 3.45

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

Our second Oregon Pinot in the series is sourced from the highly regarded, estate vineyard of Lingua Franca in the Eola-Amity Hills of Willamette Valley. This is a dark and supple Pinot, with perfumed aromas and flavors of ripe red and dark fruits enhanced by notes of star anise and exotic spices. It deftly plays richness off elegance. The wine is imminently drinkable, but will continue to age.

From The Winemaker

Following the very good 2018 Oregon harvest, the 2019 was of equal quality. The summer was warm, with a cool fall. This 'cooling off' at the right time, retained more acid in the fully ripe Pinot Noir giving us the kind of fruit balance we like. We included some whole clusters in the fermentation; these lignified stems add more complexity and substance to the wine.

Food Pairings

A natural pairing of salmon and Oregon Pinot is easy. But, for a real treat go for roast duck or rack of lamb.

Au Bon Climat & Clendenen Family Vineyards

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