

# Au Bon Climat



2018

## Pinot Noir, Oregon “Reserve”

Finally, we are back in Oregon. We have always loved the people and the grapes of Oregon, but finding the right vineyard was impossible. Our problem was Oregon is full of small, low yielding Pinot Noir vineyards. There were a few larger vineyards, but the quality was not up to our standards. Many small growers were willing sell us grapes, but the Willamette Valley is over 800 miles away, so the price of shipping is extreme. In 2018 we got a call from Larry Stone’s highly regarded Lingua Franca Vineyard in the Eola-Amity Hills, the premier spot for Pinot Noir in the Willamette Valley. We were offered a full truck load of Pinot Noir from their estate vineyard for the next few years, and we jumped on it. The quality was wonderful, and we set aside a few of our best barrels to create a limited edition “Reserve”.

### AT A GLANCE

**APPELLATION:**  
Willamette Valley

**VINEYARD:**  
Lingua Franca Vineyard

**VARIETAL:**  
100% Pinot Noir

**COOPERAGE:**  
24 months in new François  
Frères French oak barrels

**HARVEST:** September 21, 2018

**ALCOHOL:** 13.5%

**ACIDITY:** 6.7 g/L

**pH:** 3.53

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$60

## Tasting Notes

Our first Oregon Pinot Noir release in 19 years had to be celebrated. The 2018 Oregon Pinot Noir “Les Révélés” is one of the best Pinots we have ever made - and that is saying a lot. It is off-the-charts spectacular, loaded with crushed blackberry/cherry/blueberry fruit with intriguing nuances of anise, lavender, pink peppercorn, and oak vanillin. The underlying power and complexity are ‘under the surface’ currently, but will be apparent soon. A well balanced wine, its seamless, well endowed character makes it approachable now, but will reward those who have the patience to cellar it.

## From The Winemaker

The 2018 harvest in Oregon was very good and the fruit excellent. The summer was warm, with a cool fall. This ‘cooling off’ at the right time, retained more acid in the fully ripe Pinot Noir. 100% whole cluster fermentation was applied. If the grapes ripen slowly, the stems are not bright green but have evolved to ‘browning off’. The lignified stem inclusion gives the wine a nice spice note and adds more complexity and substance. The wine was aged 24 months in new François Frères french oak barrels.

## Food Pairings

Enjoy with rack of lamb, pork roast with herbs and fennel, and dishes with morels or wild mushrooms.

Au Bon Climat & Clendenen Family Vineyards

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

AUBONCLIMAT.COM