

Au Bon Climat



2020

Pinot Noir, Runway Vineyard

In 2008, Runway Vineyard planted 16 acres of vines on 1,000 acres. It has since developed into a remarkable source for stellar Pinot Noir and Chardonnay. The vineyard is situated next door to the prestigious Bien Nacido Vineyard where our winery is located. We have watched their development from the beginning. After all, we are “nosey” neighbors. The vineyard improved every year as farming methods were fine tuned. Intrigued, we started purchasing the fruit early on and the Pinot is now a significant part of our single vineyard program. Santa Maria Valley Pinot Noir characteristically has a very fragrant cherry, cranberry, rose petal and spice aroma, and firm structure. The fruit from Runway provides all that, yet is richer and more intense. Though every Runway vintage we produced has been excellent, the 2020 may be the best to date.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Runway Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months 50% new François Frères French oak barrels

HARVEST: August 26, 2020

ALCOHOL: 13.5%

ACIDITY: 7.4 g/L

pH: 3.44

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

This expressive Pinot Noir shows the signature Santa Maria Valley character of cranberry, cherry, and rose petal in the fragrant aroma. The wine has a core of red and black berries, and offers loads of spice with touches of licorice, cola and sagebrush. It is a well structured, balanced, deeply colored wine with more richness and intensity than most. Round and plush, it is one of the more voluptuous, racy wines in style.

Food Pairings

Pair this stately, full-bodied Pinot with a lamb, pork or duck roast, or a porcini risotto.

From The Winemaker

The soil at Runway Vineyard is sandy, so once the weather warms in the summer, the grapes ripen quickly. Due to our proximity, we can pick the grapes “just right”. We are “hands-on” with our Pinot. Every Pinot Noir is fermented 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. As with all of our single vineyard Pinots, the wine gets all the TLC needed to ensure optimum quality. It was barrel aged for almost 24 months in François Frères barrels, about 50% new oak.

Au Bon Climat & Clendenen Family Vineyards

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