

Au Bon Climat



2020

Chardonnay, 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 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 Chardonnays have a signature character of tropical hints of coconut and pineapple with a marvelously viscous texture.

AT A GLANCE

APPELLATION:
Santa Ynez Valley

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Chardonnay

COOPERAGE:
15 months François Frères
French Oak (33% new)

HARVEST: September 16, 2020

ALCOHOL: 13.5%

ACIDITY: 7.1 g/L

pH: 3.42

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$30

Tasting Notes

The Los Alamos Chardonnay is the most fruit forward of our Historical Vineyard Chardonnays. The 2020 is golden hued with aromas of white flowers, coconut and crisp apple joined a nice mineral component and toasty vanilla oak that segue to the palate. The layered flavors are accented by a bright acidity and nicely counterpointed by a generous textured mouthfeel. While this wine seems to show almost infinite age ability, the wine drinks well today.

Food Pairings

Match with filet of sole with browned butter, roast chicken, lobster bisque, or pasta with a white creamy sauce.

From The Winemaker

The Los Alamos Vineyard is roughly 500 planted acres, most of which is on flat bottomland of the Los Alamos Valley that is sandwiched between the warmer Santa Ynez Valley and cooler Santa Maria Valley appellations. The best grapes from this vineyard are found to the north on the gentle slopes of the hills. We source from grapes grown at the top of the wind-swept slopes of the Solomon Hills. On this hilltop the wind and shallower soils keep the yields low and the grapes struggle to ripen. Even though it is a struggle, the small crop ripens early.

The fruit is hand harvested, whole cluster pressed, and put to barrel. It was aged 15 months on the lees in 33% new François Frères French oak barrels. The Chardonnay from this vineyard has a slight tropical, coconut/pineapple character and viscous texture that we find intriguing.

Au Bon Climat & Clendenen Family Vineyards

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