

Au Bon Climat



2019

Chardonnay "K Block", Bien Nacido Vineyard

We have been producing Chardonnay from Bien Nacido for decades and have our winemaking protocol down to a point where we know exactly what to do to maximize the potential of this grape from this vineyard. We have identified the best locations where Chardonnay is grown and have locked in our commitment. K Block is particularly special. This is a big, creamy but balanced Chardonnay. It does show some muscle but it well defined. The aroma reveals this is obviously Chardonnay made in an Old World style.

AT A GLANCE

APPELLATION:

Santa Maria Valley

HARVEST:

September 28, 2019

VINEYARD:

Bien Nacido Vineyard

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

VARIETAL:

100% Chardonnay

pH: 3.17

COOPERAGE:

20 months, new 350L François Frères French oak barrels

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$60

Tasting Notes

In one word - impressive. It is a rich, full bodied, voluptuous Chardonnay that shows some muscle but is well defined. The acidity and the fine structure keep the wine grounded and balanced. Sweet barrel spice mixes nicely with baked apple, pear, and lemon confit fruit character adding judicious levels of butterscotch, hazelnut and toasty oak vanillin in the background.

Food Pairings

To show off this wine choose simply prepared, classic cuisine such as crispy roast chicken, sole with browned butter and lemon, or veal piccata.

From The Winemaker

The fruit, from old vines in the K Block, is picked early to retain energy. The grapes are hand harvested, whole cluster pressed (to minimize tannin extraction from the skins), and totally barrel fermented. What is different about this wine as compared to the Historic Vineyard Collection version is style. In addition to the best fruit, we utilized new 350-liter french oak barrels from François Frères where the wine was aged 20 months, then bottled unfiltered. On a trip to Burgundy in 2013, Jim Clendenen stumbled on the 350-liter barrels at François Frères and decided these high cost, specially coopered barrels were necessary. We use these barrels for only our best wines. The restrained but penetrating oak component from these barrels works perfectly with long term sur-lie aging. The slightly larger size captures the energy, while the longer period in wood builds texture.

Au Bon Climat & Clendenen Family Vineyards

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