Au Bon Climat

2021

Hildegard

A wine named after an Empress has to be exquisite. Hildegard is a salute to the history of Burgundy and to Hildegard's husband the King of the Franks, Charlemagne. During Charlemagne's rule in the early 800s the importance of wine and viticulture exploded. Since our first vintage in 1998, Hildegard is a Burgundian-minded, masterful blend of Pinot Gris, Pinot Blanc and Aligoté that is fermented and aged in new François Frères French oak barrels. By combining these three lesser known varietals, and giving it all the care it needs, the whole is more than the sum of its parts. The wine that seems more like a top-notch Chardonnay with a fruit driven profile. It is a special wine with its own unique character.

AT A GLANCE

APPELLATION: Santa Maria Valley

VINEYARD: Bien Nacido

VARIETAL: 50% Pinot Gris, 45% Pinot Blanc, 5% Aligoté

COOPERAGE: 16 months 100% new François Frères French oak barrels

HARVEST: August 26, 2021

ALCOHOL: 13.5%

ACIDITY: 6.1 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: $40

Tasting Notes

A regal white with minerality and complexity highlighting this luscious blend. Fig and melon notes from the Pinot Gris are joined by green apple and stone fruits from the Pinot Blanc. It is round and enticing with lovely floral oak in the finish. As it ages the texture and flavors will expand.

Food Pairings

Well matched with foods that contain butter or cream such as lemon or scallop risotto or pasta Alfredo but also wonderful with baked stuffed trout or roast chicken.

From The Winemaker

Chardonnay was not always planted in the Corton Charlemagne wine region of France. During the reign of King Charlemagne it is believed Pinot Gris, Pinot Blanc and Aligoté were the main white varietals. This intrigued Jim Clendenen to a degree that In 1998 Au Bon Climat created its first Hildegard blend, named after Charlemagne's wife. A success from the start, we never stopped.

2021 was a cool harvest with slow ripening to allow the grapes to fully mature. With each varietal handled separately, the fruit was hand harvested, whole cluster pressed, and put into barrel where primary and malolactic fermentations were completed. This distinctive blend gets the best of everything including 16 months barrel age in all new François Frères French oak, creating something special. It has a texture, complexity, and distinctiveness that cannot be found in a single white wine varietal.

Au Bon Climat & Clendenen Family Vineyards
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