

Au Bon Climat



2018

Pinot Noir “Knox Alexander”

Named after Jim Clendenen’s son Knox, this wine represents the finest lots of Pinot Noir from the Santa Maria Valley appellation; in this case our estate Le Bon Climat and Bien Nacido Vineyard. These two vineyards produce exceptional Pinot Noir with a distinctive, regional fruit character of cherry, cranberry, red currant, rose hip and sage, that is featured in Knox Alexander Pinots. Knox Alexander Pinots are beautifully stated, complex and tightly structured wines. Enjoyable now, elegance turns to magnificence as the wine as ages and integrates.

AT A GLANCE

APPELLATION: Santa Maria Valley	HARVEST: September 2018
VINEYARD: Bien Nacido, Le Bon Climat	ALCOHOL: 13.5%
VARIETAL: 100% Pinot Noir	ACIDITY: 7.5 g/L
COOPERAGE: 22 months, new François Frères French Oak	pH: 3.45
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$58

ACCOLADES

WINE ENTHUSIAST 94 “Cellar Selection”

Antonio Galloni
vinous 93

Tasting Notes

A complex, savory Pinot Noir with loads of spiced cherry, cranberry, pomegranate and red currant fruits as well as brambly herbs, underbrush, and leather-like aromas and flavors. It is very focused on the palate, in a tight, racy style. It has tremendous aging potential.

From The Winemaker

All our wines are made in small lots from hand-picked grapes. The Pinot Noir is fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs breakup the cap of skins that rises to the surface and pushed back 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. Several high-end lots were blended to create the 2018 Knox; three of these lots contained a high percentage of whole clusters. Consequently, 20 percent of the final blend was fermented with whole clusters. The whole cluster influence is evident in the bouquet showing spicy notes of anise and clove mixed with fresh green tea. The 2018 Knox was aged 22 months in new François Frères French oak barrels. The barrel aging gives the wine aromas of bitter chocolate and vanilla. The clarity and color of the wine are beautiful. The wine is so young but has amazing aging potential. Try it in 2034 while riding in your self-driving car; it should be at its peak.

Food Pairings

Match with lively flavored dishes such as oak-grilled lamb or pork chops, roast goose, Porcini mushroom risotto.

Au Bon Climat & Clendenen Family Vineyards

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AUBONCLIMAT.COM