

Au Bon Climat



2021

Pinot Noir, Santa Maria Valley

Au Bon Climat has a universal following for our Burgundian-styled Pinot Noir. But different parts of the world have different style preferences. We create a Santa Maria Valley Pinot Noir just for export, primarily England. It is a tighter, more structured Pinot that is reserved, not obvious. It emphasizes the distinctive fruit character and wonderful aromatics and flavors of cranberry, cherry, pomegranate, rose hip, and earthy spice, the Santa Maria Valley AVA region is known for.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido, Runway

VARIETAL:
100% Pinot Noir

COOPERAGE:
16 months, 10% new François
Frères French oak barrels

HARVEST: September 2021
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 5.9 g/L

pH: 3.66

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

This is a tighter, more structured Pinot emphasizing the distinctive, vibrant fruit character of the Santa Maria Valley appellation. Wonderful cranberry, dark cherry, pomegranate and earthy spice aromatics and flavors are supported by a medium-full palate and a long finish.

Food Pairings

A wonderful pairing with grilled salmon, barbecued pork ribs, or lamb chops.

From The Winemaker

Santa Maria Valley is one of the coolest wine growing regions in California; perfect for growing quality Pinot Noir. This wine is sourced from two of the finest vineyards in the Santa Maria Valley: Bien Nacido and Runway. Though next door to each other, and both offer Santa Maria Valley characteristics, they are distinctly different. Bien Nacido delivers magnificent aromatics while Runway's strength is density and richness. Together they have created an impressive Pinot Noir representative of the region.

As with all our Pinot Noirs, we are "hands-on". Every Pinot Noir is fermented in 5 ton open-top fermenters, which are punched down at least twice a day. These punch downs break up 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. The wine was aged for 16 months in François Frères French oak barrels, about 10% new, to emphasize the vibrant fruit. It was lightly fined, and then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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