

Au Bon Climat



2022

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, Charlemagne, the King of the Franks. 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, Le Bon Climat

VARIETAL:

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

COOPERAGE:

16 months 100% new François
Frères French oak barrels

HARVEST:

Pinot Gris: August 16, 2022

Pinot Blanc: September 6, 2022

ALCOHOL: 13.5%

ACIDITY: 6.5 g/L

pH: 3.36

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Intricate aromas of floral jasmine and cherry blossom harmoniously intertwined with a comforting palate of warm nutmeg and lemon cream. Upon aeration, hints of citron and kumquat emerge, adding depth to the experience. The palate reveals creamy layers of pie crust and macadamia nut, perfectly balanced by the wine's tight acidity and minerality.

Food Pairings

Hildegard is considered our most complimentary white wine to be enjoyed with food. This wine can hold up to dishes with butter and heavy cream such as chicken Alfredo with lemon zest or creamy mushroom risotto. Hildegard has enough delicacy to be paired with lighter dishes such as leaner fish meals.

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.

The start of the 2022 growing season saw favorable conditions persisting through summer, only to be met with unusually high temperatures that hastened ripening. Despite lower yields, the fruit maintained exceptional quality. 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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