



2020

## Chardonnay “K Block”, Bien Nacido Vineyard

Au Bon Climat holds decades of experience crafting Chardonnay from Bien Nacido to the point where we precisely understand how to unlock the full potential of this vineyard’s grapes. Over many years and bottlings, we have pinpointed the optimal Chardonnay-growing sites and solidified our commitment to a select portion of Bien Nacido’s acreage. Particularly remarkable is K Block, boasting 14.29 acres of magnificent vines that have matured over 47 years, resulting in our 2020 bottling. This Chardonnay offers a bold yet balanced profile, showcasing creamy textures and defined character. Its Old World-inspired aroma unmistakably reflects our commitment to timeless winemaking traditions.

### AT A GLANCE

**APPELLATION:**  
Santa Maria Valley

**VINEYARD:**  
Bien Nacido Vineyard

**VARIETAL:**  
100% Chardonnay

**COOPERAGE:**  
24 months, new 350L François Frères French oak barrels

**HARVEST:** October 7, 2020

**ALCOHOL:** 13.5%

**ACIDITY:** 7.2 g/L

**pH:** 3.3

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$60

### Tasting Notes

Soft flavors of vanilla whipped cream and tapioca pudding grace the palate’s forefront, followed by delicate hints of calla lily, lemon zest, and bee pollen that weave seamlessly through. Texture and fruit are balanced with bright acidity, as well as a finish that leans toward old-world tones of maple wood.

### Food Pairings

Match this wine with dishes of a similar rich tone and vibrancy such as a lemon pepper carbonara, roast duck breast with a citrus glaze, or seared sea bass with a lemon caper sauce.

### From The Winemaker

The Bien Nacido “K Block” Chardonnay is sourced from the vineyard’s original plantings of Chardonnay in 1973. The mature vines impart a distinctive depth and equilibrium to the wine. Harvested early to preserve its vitality, the fruit sourced from K Block undergoes hand harvesting and whole-cluster pressing to minimize tannin extraction. While we utilize Bien Nacido fruit in blends and other single vineyard bottles, this rendition boasts a unique stylistic approach. Enhanced by new 350-liter French oak barrels from François Frères, the wine undergoes a 24-month aging process, followed by unfiltered bottling.

Discovered during a Burgundy excursion in 2013, these specially coopered barrels were found to be crucial by Jim Clendenen for their restrained yet impactful oak influence, which harmonizes flawlessly with extended sur-lie aging. The larger barrel size captures and amplifies the wine’s liveliness, while prolonged wood contact contributes to its rich texture. Bien Nacido’s expressed vibrancy and historic vines intertwine for a restrained yet powerful wine, worthy of its single-block designate.