

Au Bon Climat



2021

Pinot Noir, Kick On Vineyard

Kick On Ranch is nestled in the gentle hills of the Los Alamos Valley, located approximately ten miles east of the Pacific Ocean. Its geographical orientation resembles that of the Sta. Rita Hills to the south, both being offshoots of the transverse range that defines Santa Barbara County. Uninhibited by mountain ranges, the site benefits from consistent winds and fog, ensuring moderate to cool temperatures during the spring and summer seasons. The predominant soil type, known as eolian sand, is mainly comprised of sand carried by the wind.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Kick On Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months, 33% new François
Frères French oak

HARVEST: September 16, 2021

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.63

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Vibrant bursts of late-season strawberries, raspberry, and watermelon candy create an enticing palate. Subtle hints of fresh thyme and spice contribute complexity to the experience. Approachable and delightful, this wine is ready to be enjoyed now at its best.

Food Pairings

Match this approachable Pinot Noir with spicy grilled shrimp skewers, watermelon and feta salad with a balsamic reduction, or grilled salmon.

From The Winemaker

For two decades, Au Bon Climat has sourced grapes from Kick-On Vineyard. Within our designated section, we've planted three clones: 115, 777, and 23. Through careful observation, we've determined that clones 115 and 777 excel in producing exceptional single-vineyard wines. Our 2021 Kick-On Pinot Noir is a harmonious blend of these two clones, reflecting the culmination of vineyard enhancements and several outstanding vintages. Embracing warm days and chilly nights, the fruit from this terroir attains remarkable concentration and balance, deserving its prestigious single-vineyard designation on our label.

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. The wine aged in 33% new François Frères barrels for 24 months on lees.

Au Bon Climat & Clendenen Family Vineyards

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