

Au Bon Climat



2022

Pinot Noir, “Larmes de Grappe”

Our ‘Larmes de Grappe’ (tears of the grape) wines are something special. It doesn’t happen every vintage. The grapes need to be perfectly ripe and the stems lignified. Lignification is the complex process where the stems stop producing chlorophyll and become woody and brown. It does not happen every year. Including these lignified stems in the fermentation gives the wine more complexity and spice. We use our best grapes with our best barrels to make a few cases of this Pinot Noir. The grapes are from the old vine Pinot Noir from the prestigious Sanford and Benedict Vineyard planted in the 70s. We wait to pick until the stems have lignified and then ferment whole cluster without any destemming.

AT A GLANCE

APPELLATION:
Sta. Rita Hills

VINEYARD:
Sanford & Benedict

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months 100% new François Frères French oak 350L barrels

HARVEST: September 12, 2022

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.71

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$100

Tasting Notes

Discover something new in each sip of this wine. Crushed stone and spice layers combine with subtle floral aromas, while juicy fruit bubble gum and cherry hints add freshness to a wine usually reserved for aging. 100% whole-cluster fermentation provides firm tannins and structure, leading to a lingering finish, all wrapped in elegance and balance for immediate enjoyment and long-term aging.

Food Pairings

Pair this wine with a meal of similar complexity and depth. The robust elements of the wine lend themselves to dishes such as seared steak au poivre or roasted portobello mushrooms stuffed with herbed couscous. This wine can also complement many flavors at once, such as a charcuterie board with cured meat, aged cheeses, and spicy mustard.

From The Winemaker

Larmes de Grappe is always 100% whole cluster fermented. The grapes are hand harvested and fermented in open top tanks, and punched down twice a day by hand. These procedures are time consuming but necessary for making Pinot Noir with balance. The gentle extraction of hand punch downs yields rich, ripe tannins, which balance nicely with the fruit and oak. After pressing and short settling of only the heavy lees, the wine was aged for 20 months in 100% new François Frères French oak 350-liter barrels. We fined lightly using egg whites to remove some of the excessive tannin. We bottled without filtration.

Au Bon Climat & Clendenen Family Vineyards

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