Au Bon Climat




2023

# Chardonnay
# Santa Barbara County

Our "introductory" Chardonnay has gained quite the following since producing our first in 1982. For the last 41 years, Au Bon Climat has been crafting balanced, long-lived, food-friendly Chardonnays. Even during the early 2000s, when ripe, oaky Chardonnays were in vogue, we adhered to a more subtle and refined style, emphasizing minerality and intensity. This approach consistently produces top-tier wines that offer exceptional value. Our winemaking protocol has remained largely unchanged over 40 years, focusing on small-lots of handpicked grapes, well-crafted wines using time-tested techniques. The result is a fruit-forward, well-structured Chardonnay of finesse. Enjoyable immediately, it is delicious and fresh at release and will develop into a richer, more complex wine over the next decade, exemplifying the Au Bon Climat style.

## AT A GLANCE

**APPELLATION:**
Santa Barbara County

**VINEYARD:**
Bien Nacido, Los Alamos, Rancho Real, Gold Coast, and North Canyon

**VARIETAL:**
100% Chardonnay

**COOPERAGE:**
8 months in neutral François Frères French oak barrels

**HARVEST:**
Multiple picks September and early October, 2023

**ALCOHOL:** 13.5%

**ACIDITY:** 6.2 g/L

**pH:** 3.43

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** $24

## Tasting Notes

A bouquet of citron, apple blossom, and chamomile culminate in fresh floral notes on the nose. Bright acidity and flavors of grapefruit and baker's yeast make this wine a joy to drink now and a versatile option for food pairing.

## Food Pairings

Match this Chardonnay with lighter dishes such as sea bass and citrus glaze, roast chicken, or a butternut squash risotto.

## From The Winemaker

Santa Barbara County's climate and terroir consistently enable Au Bon Climat to produce balanced and lively Chardonnays year after year. Our 2023 Santa Barbara County Chardonnay is sourced from five carefully farmed vineyards: Bien Nacido, Los Alamos, Rancho Real, Gold Coast, and North Canyon. Throughout September and October, the fruit is handpicked and sorted in the vineyard, then whole cluster pressed. The juice is quickly settled, chilled, and transferred to barrels for fermentation and malo-lactic fermentation. The following summer, the lots are blended and the wine is bottled, after 8 months of sur lie barrel aging in neutral François Frères barrels. Our 2023 white wines aged exceptionally as they experienced a prolonged and consistent cold ripening.

Au Bon Climat & Clendenen Family Vineyards
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