

Au Bon Climat



2022

Wild Boy Chardonnay

Made just for export, the idea for “Wild Boy” Chardonnay came from our British importer, Berry Bros & Rudd over 20 years ago when Jim Clendenen, THE Wild Boy, was much wilder. After BBR selected a “tie-dyed” label with an outrageous caricature of Jim Clendenen, we had to fill the package with some Chardonnay worthy of the Wild Boy package. The wine is balanced, delicious and shows mineral notes, just the way our British customers prefer their Chardonnays.

Wild Boy is mainly sourced from vineyards in the Santa Maria Valley with a small percentage from the Los Alamos Valley. Both of these are cool coastal locations with weather dominated by the Pacific Ocean just 10 miles away; ideal for producing Chardonnays with a Grand Cru Chablis-esque character. After a year or so of bottle age, these Chardonnays develop into truly amazing wines with freshness, richness and power that will continue to handsomely age over the next decade.

AT A GLANCE

APPELLATION:
Santa Barbara County

HARVEST: September 2022
(multiple pickings)

VINEYARD:
multiple vineyards in Santa
Maria and Los Alamos Valleys

ALCOHOL: 13.5%

ACIDITY: 7.1 g/L

VARIETAL:
100% Chardonnay

pH: 3.25

COOPERAGE:
10 months, neutral François
Frères French oak

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$30

Tasting Notes

This is a typical Santa Maria Valley Chardonnay. Aromas of juicy Meyer lemon and stonefruit are obvious, with subtle notes of hard spices and minerality. Additional flavors of key lime and lemon grass join the palate at this young age. Sur lie barrel aging supplies a complex foundation. Well structured, the traditional bright acid is evident in the finish and ensures excellent ageability.

Food Pairings

Match with any shellfish, brown buttered filet of sole, perfectly roasted chicken, or pasta with a light béchamel sauce.

From The Winemaker

Santa Barbara County has the climate and terroir that allows Au Bon Climat to consistently make balanced and lively Chardonnays year after year. The fruit for this wine is from well-farmed vineyards with each lot processed individually. The grapes are all carefully handpicked, and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled, chilled, and put to barrel for fermentation. The following summer the lots are blended and the wine is bottled. Sur lie barrel aging in neutral François Frères French oak barrels for 10 months provides an intriguing spice note of clove and nutmeg.

Au Bon Climat & Clendenen Family Vineyards

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