

Au Bon Climat



2022

Pinot Noir, Los Alamos Vineyard

Au Bon Climat and Los Alamos Vineyard share a lot of history. It was 1982 when Au Bon Climat made its first wine in a small converted dairy barn on their property. Though the winery has since moved, ABC continues to source fruit from Los Alamos Vineyard. The vineyard is located in the Los Alamos Valley wine region which has been creating distinctive wines for over 40 years, yet has never received an official appellation. That didn't stop us from placing the Los Alamos Vineyard in our Historic Vineyards Collection series, an homage to key outstanding vineyards on the Central Coast that have elevated Burgundian varietals. The Pinot Noirs from this location are dark, dense and meaty with a savory fruit character and rich texture.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months 100% new François
Frères French oak

HARVEST: September 14, 2022

ALCOHOL: 13.5%

ACIDITY: 5.6 g/L

pH: 3.7

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Captivating aromas of strawberry jam, baking spice, and black pepper define this wine's intense nose. Its full-bodied nature offers ample structure, while the palate reflects sandalwood, dried earth, and cherry punch.

Food Pairings

Pair this wine with robust dishes such as slow-roasted beef brisket, roast duck, mushroom risotto, or even a spicy chili.

From The Winemaker

Our 2022 Pinot is made from the best grapes from Los Alamos Vineyard. We have spent the last 15 years 'checking out' this vineyard. During those years we have taken grapes from all corners of this 400-acre vineyard. We have determined that Block 9 is the best block and clones 2A and 828 are the best clones within Block 9. With warm days and very cold nights, the fruit from this region achieves incredible concentration and balance. 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 fermented to complete dryness, then pressed, and placed in barrel with moderate lees. The wine aged in 100% new François Frères barrels for 20 months on lees.

Au Bon Climat & Clendenen Family Vineyards

SALES: +1 (805) 680-8077 | WINERY: +1 (805) 937-9801

AUBONCLIMAT.COM