

Au Bon Climat



2022

Pinot Noir, Santa Maria Valley

Au Bon Climat has a universal following for our Burgundian-styled Pinot Noir, but different parts of the world have different style preferences. We create a Santa Maria Valley Pinot Noir just for export, primarily England. It is a tighter, more structured Pinot that is reserved, not obvious. It emphasizes the distinctive fruit character and wonderful aromatics and flavors of cranberry, cherry, pomegranate, rose hip, and earthy spice, the Santa Maria Valley AVA region is known for.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido, Runway, Solomon Hills

VARIETAL:
100% Pinot Noir

COOPERAGE:
12 months François Frères
French oak (10% new)

HARVEST: Multiple pickings
September 2022

ALCOHOL: 13.5%

ACIDITY: 5.9 g/L

pH: 3.63

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

A fantastic showing of the Santa Maria Valley. Strawberry compote, blood orange, pie crust, and caramel create a rich profile. Lively acid lifts the wine for a very pleasant mouth feel. Lower in tannin but with plenty of structure. White pepper, applewood, and baking spice leave a sweet and savory finish.

Food Pairings

Pair our Santa Maria Valley with herb-crusted lamb, grilled portobello mushrooms with balsamic, or a roasted beet salad with goat cheese and citrus vinaigrette.

From The Winemaker

Santa Maria Valley is one of the coolest wine growing regions in California; perfect for growing quality Pinot Noir. This wine is sourced from three of the finest vineyards in the Santa Maria Valley: Bien Nacido, Runway, and Solomon Hills. Though they share an AVA, and all offer Santa Maria Valley characteristics, they are distinctly different. Bien Nacido delivers magnificent aromatics while Runway's strength is density and richness, complemented by Solomon Hills' texture and structure. All together, they have created an impressive Pinot Noir representative of the region.

As with all our Pinot Noirs, we are "hands-on". Every Pinot Noir is fermented in 5 ton open-top fermenters, which are punched down at least twice a day. These punch downs break up 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 was aged for 12 months in François Frères French oak barrels, about 10% new, to emphasize the vibrant fruit. It was lightly fined, and then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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