

Au Bon Climat



2022

Pinot Noir, “La Bauge Au-dessus”

La Bauge Au-dessus translates as a “wild party upstairs”. Our original bottlings were from the hillsides of Bien Nacido Vineyard and we have returned to form. The wine intends to create a classic Santa Maria Valley Pinot Noir with great aromatics and Old World character. It has a more integrated structure and suppleness early on, making it enjoyable now, though it will continue to age handsomely. The key word is balance. A balance of oak and fruit, a balance of tannin and acid, and a balance of elegance and intensity. This supple, delicious Pinot Noir does not compete with food but maximizes the dining experience by complimenting whatever it is paired with.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months, 50% new François Frères French oak barrels

HARVEST: September 7, 2022

ALCOHOL: 13.5%

ACIDITY: 5.6 g/L

pH: 3.68

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Abundant botanicals upfront, including jasmine, oolong tea leaf, and sage. Wild strawberry, dried cranberry, and orange zest contribute to a rounded nose. On the palate, flavors of cherry, nutmeg, and toffee emerge, while the rustic structure culminates in a finish of dried mahogany and grippy tannins.

Food Pairings

This wine is appropriate for both parties and at the dinner table. The approachable and fruit forward profile of the wine is matched with dishes such as a roasted beet salad with goat cheese and candied walnuts or spiced duck breasts with an orange reduction sauce.

From The Winemaker

The fruit is entirely from the highly regarded Bien Nacido Vineyard. 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 twice a day. These punch downs breakup the cap of skins that rises to the surface back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is pressed and goes to barrel with moderate lees. Our “La Bauge” Pinot Noir is aged in 50% new François Frères French oak barrels. The wine was carefully racked in the spring and then aged another 14 months (20 months total). It was lightly fined with egg whites, settled, and then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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

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