

Au Bon Climat



2022

Chardonnay “Nuits-Blanches au Bouge”

From the start, Au Bon Climat has crafted Burgundian-style Chardonnays known for balance, nuance, and longevity. The “Nuits-Blanches au Bouge” offers a richer, more expressive take—picked later, sorted more, and aged longer than our other Chardonnays. This bold yet structured wine consistently earns high ratings and has been part of our elite “Blue Series” since 1996. Each vintage features a unique title within the blue starburst on the label.

The 2022 bottling was given the name “Like Minds” by Knox Clendenen. An homage to his father’s early bottle tag line “Incestuous Products by Like Minds”. As we continue to make wine in Jim’s legacy, we find the sentiment still rings true for our team as we all share in collective goals, ideologies, and stylistic endeavors for wines that would make Jim proud.

AT A GLANCE

APPELLATION:
Santa Maria Valley

HARVEST: Five picks from
August 30 – September 30, 2022

VINEYARD:
Bien Nacido

ALCOHOL: 13.5%

VARIETAL:
100% Chardonnay

ACIDITY: 6.8 g/L

pH: 3.29

COOPERAGE:
18 months, 100% new François
Frères French oak

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

Notes of lemon-lime and apricot are on the front of this chardonnay in both nose and taste, complemented by a subtle savory undertone. Hints of coriander and nutty lemon grass add nuance, while its crisp acidity and mineral backbone balance a touch of creaminess from the François Frères French oak. Delicate notes of baked challah and caramel lend complexity and richness. Vibrant and balanced now, this wine will continue to evolve beautifully over the next 10–20 years.

Food Pairings

Pair this chardonnay with dishes that have a light base but a bold twist. Try dishes like miso-glazed halibut, cornish game hen served with an apricot reduction, or lemon-ricotta tagliatelle.

From The Winemaker

The fruit for “Nuits-Blanches” Chardonnay traditionally represents the best of Bien Nacido Vineyard in the Santa Maria Valley. Blocks such as “K” and “M” are part of the original plantings at Bien Nacido in 1973. The fruit produced from these old vine plantings brings incredible depth, nuance, and balance to the wine. Planted all to UC Davis clone 4, this clone in the cool Santa Maria Valley yields grapes low in pH at a ripe sugar level. A low pH Chardonnay will age better, integrate oak better, and pair with food better.

The chardonnay experienced slow ripening and a cool harvest, and was handpicked for immediate pressing. After pressing, the wine was barrel fermented in 100% new French oak barrels. After completing malolactic fermentation, the wine aged gracefully on lees for one year before being racked and returned to barrels for an additional 6 months of aging.

Au Bon Climat & Clendenen Family Vineyards

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