

Au Bon Climat



2019

Pinot Noir, “31 Years in the Shed with Bob at Bien Nacido Vineyard”

The wine commemorates the 31 years veteran winemakers Bob Lindquist and Jim Clendenen have been making wine in their “shed” in Santa Maria. The shed is a first-class winery without any beautification. We spend our time making wine and very little on dressing up the facility, and it shows. It is a clean metal warehouse, not a Napa Chateau.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months, 100% new François Frères French oak 350L barrels

HARVEST: September 5, 2019

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.75

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$75

Fermenting a Pinot Noir 100% whole cluster allows not only a pinot to show off its muscle, but also its more nuanced notes. This fruit sourced entirely from Block 11 at Bien Nacido elevates Santa Maria’s usual bright fruit character, as the whole-cluster treatment shows more tastes and aromatics of hibiscus, lavender, and plum juice. The muscle in this wine appears on the nose in the form of cola, flint, and tobacco-- meanwhile, the palate features darker notes of cherry wood and toasted pecans. The texture in this wine is showing depth currently, and further finesse to come with age.

From The Winemaker

The 2019 Pinot Noir “31 Years in the Shed with Bob”, is all clone 667 from the esteemed Block 11 at Bien Nacido Vineyard. All of Block 11 grapes are grown for Au Bon Climat, and 667 has always performed very well at this site. We wait to pick until we get some stem lignification, which usually happens between 23 and 24 brix. Wines with whole cluster usually need a few years to come around in the bottle especially when 100 % of the clusters are included in the fermentation. This wine was aged for 24 months in distinctive 350 liter François Frères barrels, the perfect barrels for long term aging of Pinot Noir.

After 2 years of bottle age the green tannin aspect of the stems has evolved and is in harmony with the barrel and fruit components of this wine.

Food Pairings

Pair this wine with something equally rustic such as a beef stew, a hearty chili, or an herbed rib roast.

Tasting Notes

Au Bon Climat & Clendenen Family Vineyards

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