

Au Bon Climat



2022

Pinot Noir Sanford & Benedict Vineyard

The first “great” vineyard in Santa Barbara County and one of the great Pinot Noir vineyards of America, was planted by Richard Sanford and Michael Benedict in 1971 in the cool Sta. Rita Hills AVA. The Burgundian varieties had found a home in Santa Barbara County. Au Bon Climat purchased a few tons of grapes from Michael Benedict in the mid 1980s, and since then we have received grapes from this vineyard every year; a relationship of over 4 decades. Only Sanford Winery has that kind of “history” with this vineyard. The iconic, sustainably farmed vineyard was instrumental in elevating awareness that Santa Barbara County creates world-class Chardonnay and Pinot Noir. Consequently, Sanford & Benedict Vineyard earned a position in Au Bon Climat’s Santa Barbara Historic Vineyards Collection series.

AT A GLANCE

APPELLATION:
Santa Ynez Valley

HARVEST: September 12, 2022

VINEYARD:
Sanford & Benedict Vineyard

ALCOHOL: 13.5%

ACIDITY: 5.5 g/L

VARIETAL:
100% Pinot Noir

pH: 3.7

RESIDUAL SUGAR: <0

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

SUGGESTED RETAIL: \$50

Tasting Notes

Lively and pronounced, this wine opens with aromas of blood orange, green mango, cranberry, and rhubarb pie. Juicy acidity and firm tannins promise excellent aging potential. A long, structured finish with hints of mahogany, spiced tea, and clove showcases the classic Sanford & Benedict backbone we expect from their Pinot Noir.

Food Pairings

Match this wine with dishes of similarly intensity that are hearty, yet, refined. Try lamb kofta, seared venison, charred eggplant with miso, or oak grilled salmon.

From The Winemaker

The vineyard has a mantle of hard, siliceous chert-gravel covering deep, well-drained soils. When combined with the cool climate (Region 1) provided by nearby the Pacific Ocean, it is a perfect medium for quality Pinot and Chardonnay. We select grapes from one of the “old vine, own rooted” sections at Sanford and Benedict. After careful hand picking in the early morning hours, the grapes arrive at the winery nice and cold. Cold grapes give time for a cold soak and a slower fermentation. During the maceration process, the fruit driven aromas and flavors are gently extracted from the grapes. About 50% was whole cluster fermented. After the grapes reached dryness, the grapes were pressed, and the wine was put in François Frères French oak barrels, 100% new. The wine was gently racked in the late spring and was returned to barrel for a total of 18 months. No fining or filtration was necessary.

Au Bon Climat & Clendenen Family Vineyards

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