

# Au Bon Climat



2022

## Pinot Noir, Kick On Vineyard

Kick On Ranch is nestled in the gentle hills of the Los Alamos Valley, located approximately ten miles east of the Pacific Ocean. Its geographical orientation resembles that of the Sta. Rita Hills to the south, both being offshoots of the transverse range that defines Santa Barbara County. Uninhibited by north/south mountain ranges, the site benefits from consistent winds and fog, ensuring moderate to cool temperatures during the spring and summer seasons. The predominant soil type, known as eolian sand, is mainly comprised of sand carried by the wind.

### AT A GLANCE

**APPELLATION:**  
Santa Maria Valley

**VINEYARD:**  
Kick On Vineyard

**VARIETAL:**  
100% Pinot Noir

**COOPERAGE:**  
24 months, 50% new François  
Frères French oak

**HARVEST:** September 17, 2022

**ALCOHOL:** 13.5%

**ACIDITY:** 5.5 g/L

**pH:** 3.7

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

## Tasting Notes

An intriguing and striking nose opens with alpine strawberry, guava, and prickly pear, intertwined with wild sage and dried moss. On the palate, tart cherry and masala spice shine, leading to a hearty lifted finish with good weight and undertones of fresh-cut cedar.

## Food Pairings

The earthy sage and moss notes of this pinot noir will complement classic dishes such as herb-crusted roast chicken and wild mushroom risotto. For a more nuanced pairing, experiment with dishes such as spiced lamb tacos, roasted beet and goat cheese, or seared duck breast with a cherry reduction.

## From The Winemaker

For two decades, Au Bon Climat has sourced grapes from Kick-On Vineyard. Within our designated section, we've planted three clones: 115, 777, and 23. Through careful observation, we've determined that clones 115 and 777 excel in producing exceptional single-vineyard wines. Our 2022 Kick-On Pinot Noir is a harmonious blend of these two clones, reflecting the culmination of vineyard enhancements and several outstanding vintages. Embracing warm days and chilly nights, the fruit from this terroir attains remarkable concentration and balance, deserving its prestigious single-vineyard designation on our label.

The Pinot Noir is fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs breakup 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 aged in 50% new François Frères barrels for 24 months on lees.

Au Bon Climat & Clendenen Family Vineyards

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