

Au Bon Climat



2022

Pinot Noir, Bien Nacido Vineyard

Bien Nacido Vineyard is the crown jewel of the Santa Maria Valley AVA and an icon of California cool-climate vineyards. Founded in 1973 by brothers Stephen and Bob Miller, Bien Nacido (Spanish for “Well Born”) has gained international acclaim for its exceptional grapes. Au Bon Climat has a unique connection to the vineyard, with custom fruit blocks and long-term contracts for hillside vines dating back to the early 1990s. Our winery production is located on property at Bien Nacido for the most direct oversight of our more unique varietals. Many of the grapes we source from Bien Nacido were planted specifically at our request. Recognized for its role in advancing Burgundian varietals on the Central Coast and California wines at large, Bien Nacido is featured in our “Historic Vineyards Collection” on the label.

AT A GLANCE

APPELLATION:

Santa Maria Valley

VINEYARD:

Bien Nacido Vineyard

VARIETAL:

100% Pinot Noir

COOPERAGE:

18 months, 100% new François Frères French oak barrels

HARVEST: August 25, 2022

ALCOHOL: 13.5%

ACIDITY: 5.8 g/L

pH: 3.63

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

This exciting vintage of Pinot Noir from Bien Nacido erupts with aromas of mixed berries and watermelon. The nose is complemented on the palate with notes of ginger, leather, and dried sage, adding complexity with spicy and earthy undertones. Medium body in texture with refined grippy tannins on the finish. An exceptional wine to drink young, but undoubtedly rewards those who age this bottle.

Food Pairings

Pair this Pinot Noir with something savory such as grilled lamb chops, stuffed mushrooms, or a spicy noodle stir fry.

From The Winemaker

If there is one characteristic that sets this varietal apart from other growing regions, it is the complex Santa Maria Valley aromatics. The Pinot Noir fruit in this wine from Bien Nacido is Pommard clone from Block 3. As with all our Pinot Noirs, we are “hands-on” beginning with hand harvesting. The fruit is fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs break up the cap of skins that rise to the surface 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. It was aged 18 months in 100% new François Frères French oak barrels.