

Au Bon Climat



2022

Pinot Noir, Runway Vineyard

In 2008, Runway Vineyard planted 16 acres of vines on 1,000 acres. It has since developed into a remarkable source for stellar Pinot Noir and Chardonnay. The vineyard is situated next door to the prestigious Bien Nacido Vineyard where our winery is located. We have watched their development from the beginning. After all, we are “nosey” neighbors. The vineyard improved every year as farming methods were fine tuned. Intrigued, we started purchasing the fruit early on and the Pinot is now a significant part of our single vineyard program. Santa Maria Valley Pinot Noir characteristically has a very fragrant cherry, cranberry, rose petal and spice aroma, and firm structure. The fruit from Runway provides all that, yet is richer and more intense.

AT A GLANCE

APPELLATION:

Santa Maria Valley

VINEYARD:

Runway Vineyard

VARIETAL:

100% Pinot Noir

COOPERAGE:

16 months, 50% new François Frères French oak barrels

HARVEST: August 28, 2022

ALCOHOL: 13.5%

ACIDITY: 5.3 g/L

pH: 3.7

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

Runway Pinot Noir consistently offers character in abundance. The nose opens with prominent notes of black cherry, cola, candied raspberry, and baking spice. With aeration and time, lighter hints of beeswax, orange peel, and thyme emerge. The finish reveals oak, complemented by soft tannins and sandalwood notes that seamlessly integrate into lingering flavors of shortbread and butterscotch.

Food Pairings

Pair this hearty and expressive Pinot with dishes centered on spice and richness. Try matching it with a rack of dry-rub ribs, beef stew in a red wine sauce, or a mushroom lasagna.

From The Winemaker

The soil at Runway Vineyard is sandy, which causes the grapes to ripen quickly once the summer heat arrives. Our proximity allows us to harvest the grapes at just the right time. In 2022, being close to Runway Vineyard was particularly advantageous, as we were able to pick before a significant heat spike. We take a hands-on approach with our Pinot Noir. Each batch is fermented in 5-ton open-top fermenters, with punch downs occurring once or twice daily. These punch downs break up the cap of skins that rises to the surface, ensuring optimal extraction from the Pinot grapes. The wine is pressed to complete dryness and then transferred to barrels with moderate lees. As with all our single-vineyard Pinots, we use traditional techniques to maintain the highest quality. The wine was aged for 16 months in François Frères barrels, with about 50% new oak.