

Au Bon Climat



2024

Pinot Noir, Santa Barbara County

After 42 years of producing this wine, it is safe to say our County Pinot Noir is an Au Bon Climat classic. The goal is always to produce a balanced Burgundian-style Pinot Noir that does not sacrifice quality for the sake of value. Our winemaking approach has remained constant, always favoring handcrafted wines from small plots treated with traditional techniques. The result is a fruit-forward Pinot with both nuance and finesse—this wine consistently punches above its weight class.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Bien Nacido, North Canyon,
Rancho Real, Kick On, Los
Alamos

VARIETAL:
100% Pinot Noir

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: September 2024
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 5.6 g/L

pH: 3.6

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

Tasting Notes

2024 was an outstanding year for Pinot Noir in Santa Barbara County, and this wine shows it. Bursting with vibrant dark fruit, the palate leads with Bing cherry and blackberry, followed by subtle layers of hibiscus tea, crushed peppercorn, and lilac. The nose is equally expressive, offering floral and spice notes that evolve with air. On the palate, a round, juicy texture is supported by smooth, well-developed tannins, leading to a polished, flavorful finish.

From The Winemaker

This wine is a handcrafted blend from premier vineyards in Santa Barbara County. The majority of the blend comes from the Santa Maria Valley, featuring Bien Nacido, North Canyon, and Rancho Real vineyards, with a small percentage sourced from Kick On and Los Alamos Vineyard in the Los Alamos area. Our winemaking process has remained consistent for 42 years, focusing on traditional, time-proven techniques. We hand harvest, ferment in small lots, perform daily, manual punch downs, and age in neutral François Frères French oak barrels for 8 months. This small barrel aging imparts depth and complexity to our Pinot Noir.

Food Pairings

This versatile Pinot Noir pairs effortlessly with a range of dishes. Try it with a charcoal-grilled burger, hoisin-glazed salmon, or herb-roasted chicken. Its balance of fruit, spice, and acidity makes it a flexible companion for both comfort food and refined fare alike.

Au Bon Climat & Clendenen Family Vineyards

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