

Au Bon Climat



2024

Chardonnay Santa Barbara County

Our “introductory” Chardonnay has gained quite the following since producing our first in 1982. For the last 41 years, Au Bon Climat has been crafting balanced, long-lived, food-friendly Chardonnays. Even during the early 2000s, when ripe, oaky Chardonnays were in vogue, we adhered to a more subtle and refined style, emphasizing minerality, acidity, and intensity. This approach consistently produces top-tier wines that offer exceptional value. Our winemaking protocol has remained largely unchanged over 40 years, focusing on small-lots of handpicked grapes, producing well-crafted wines using time-tested techniques. The result is a fruit-forward, well-structured Chardonnay of finesse. Enjoyable immediately, it is delicious and fresh at release and will develop into a richer, more complex wine over the next decade, exemplifying the Au Bon Climat style.

AT A GLANCE

APPELLATION:
Santa Barbara County

HARVEST: Multiple pickings
September 2024

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

ALCOHOL: 13.5%

VARIETAL:
100% Chardonnay

ACIDITY: 6.6 g/L

COOPERAGE:
8 months, neutral François
Frères French oak barrels

pH: 3.39

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

Tasting Notes

This Chardonnay is brimming with fresh, floral citrus notes—kumquat, Buddha’s hand, and grapefruit—evolving into slightly sweeter aromas of vanilla icing and lemon meringue pie. On the palate, refreshing acidity provides balance, with a light to medium weight that makes it exceptionally food-friendly. A white wine that always earns its place at the dining table.

Food Pairings

Match this white with dishes that are simple and intensely-flavored. Dishes like chicken alfredo, scallop sashimi, or light-fried fish tacos served with creamy cabbage slaw.

From The Winemaker

Santa Barbara County’s climate and terroir consistently enable Au Bon Climat to produce balanced and lively Chardonnays year after year. Our 2024 Santa Barbara County Chardonnay is sourced from four carefully farmed vineyards: Bien Nacido, Los Alamos, Rancho Real, and North Canyon. Throughout September the fruit is handpicked and sorted in the vineyard, then whole cluster pressed. The juice is quickly settled, chilled, and transferred to barrels for primary fermentation and malolactic fermentation. The following summer, the lots are blended and the wine is bottled, after 8 months of sur lie barrel aging in neutral François Frères barrels.

Au Bon Climat & Clendenen Family Vineyards

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