

Au Bon Climat



2024

60% Pinot Gris / 40% Pinot Blanc Central Coast

Au Bon Climat is a Burgundy-centric winery, meaning if the grapes aren't found in Burgundy, then Au Bon Climat doesn't make that wine. Wineries in Burgundy are limited to Aligoté, Pinot Gris, Pinot Blanc, and Chardonnay when producing white wines. Starting in 1990 Au Bon Climat made single varietal Pinot Blanc, and with the 1995 vintage, a single varietal Pinot Gris. The wines were very promising which led to our first Pinot Gris and Pinot Blanc blend in 1997. Seasoned fans of the blend know the proportions of Pinot Gris and Pinot Blanc may shift slightly with each vintage.

AT A GLANCE

APPELLATION:
Central Coast

HARVEST: Late August & Early September 2024

VINEYARD:
Sierra Madre, North Canyon,
Oasis Vineyard

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

VARIETAL:
60% Pinot Gris,
40% Pinot Blanc

pH: 3.26

RESIDUAL SUGAR: <0

COOPERAGE:
6 months, neutral François
Frères French oak barrels

SUGGESTED RETAIL: \$22

Tasting Notes

Aromas of green apple, pear, and white peach mingle with subtle notes of citrus blossom and wet stone. The palate shows vibrant flavors of lime zest and apricot, lifted by a refreshing minerality and softened by a supple, balanced texture. Bright acidity carries the wine through a clean, layered finish.

Food Pairings

This versatile blend pairs beautifully with seared scallops in lemon butter or a goat cheese and herb tart. For heartier fare, try grilled shrimp skewers, roast chicken with garlic and thyme, or creamy pasta with clams. Its crisp, citrus-driven character also makes it a natural match for fresh spring salads and risottos.

From The Winemaker

The 2024 Pinot Gris/Pinot Blanc blend highlights energy and depth. Pinot Gris from Sierra Madre and North Canyon Vineyards brings crisp acidity, while Pinot Blanc from Oasis Vineyard in Monterey adds minerality and structure. Harvest came quickly, with both varieties picked within days of each other, underscoring their natural harmony. Hand-harvested fruit was whole-cluster pressed and fermented in neutral French oak. After completing malolactic fermentation, the wine rested sur lie until spring, then returned to barrel briefly before bottling.

Au Bon Climat & Clendenen Family Vineyards

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