

Au Bon Climat



2023

Pinot Noir, Santa Maria Valley

Au Bon Climat has a universal following for our Burgundian-styled Pinot Noir, but different parts of the world have different style preferences. We create a Santa Maria Valley Pinot Noir just for export, primarily England. It is a tighter, more structured Pinot that is reserved, not obvious. It emphasizes the distinctive fruit character and wonderful aromatics and flavors of cranberry, cherry, pomegranate, rose hip, and earthy spice, the Santa Maria Valley AVA region is known for.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Solomon Hills

VARIETAL:
100% Pinot Noir

COOPERAGE:
22 months, neutral François Frères French oak

HARVEST: September 13, 2023

ALCOHOL: 13.5%

ACIDITY: 5.8 g/L

pH: 3.68

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

A lively herbaceous character weaves through delicate fruit, with hints of cardamom and thyme layered alongside rhubarb pie and strawberry compote. The palate is expressive and nuanced, showing sandalwood, coriander, plum, and fresh strawberry, all carried to a finish marked by subtle white pepper tannins.

Food Pairings

Enjoy this wine alongside pork loin with a spice rub, grilled eggplant drizzled with olive oil and herbs, or cedar-planked salmon.

From The Winemaker

Santa Maria Valley is one of the coolest wine growing regions in California; perfect for growing quality Pinot Noir. This wine is sourced from Solomon Hills. The Santa Maria Valley characteristics are distinctly different. Historically, grapes from Solomon Hills and Santa Maria Valley AVA are softer, richer, more fruitforward and more fragrant.

As with all our Pinot Noirs, we are “hands-on”. Every Pinot Noir is fermented in 5-ton open-top fermenters, which are punched down at least twice a day. These punch downs break up the cap of skins that rises to the surface and pushed back into the juice 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. The wine was aged for 22 months in neutral François Frères French oak barrels to emphasize the vibrant fruit. It was lightly fined, and then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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