

Au Bon Climat



2024

Wild Boy Chardonnay

Made just for export, the idea for “Wild Boy” Chardonnay came from our British importer, Berry Bros. & Rudd over 20 years ago when Jim Clendenen, the Wild Boy, was much wilder. After BBR selected a “tie-dyed” label with an outrageous caricature of Jim Clendenen, we had to fill the package with some Chardonnay worthy of the Wild Boy package. The wine is balanced, more fruit-restrained, and textured with depth and acidity—just the way our British customers prefer their Chardonnays.

Santa Barbara County has the climate and terroir that allows Au Bon Climat to consistently make balanced and lively Chardonnays year after year. Cool coastal vineyards with weather influenced by the Pacific Ocean just 10 miles away are ideal for producing Chardonnays with a Grand Cru character. After a year or so of bottle age, these Chardonnays develop into truly amazing wines with freshness, richness and power that will continue to handsomely age over the next decade.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
multiple vineyards

VARIETAL:
100% Chardonnay

COOPERAGE:
8 months, neutral François
Frères French oak

HARVEST: September &
October 2024
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 6.3 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$30

Tasting Notes

Aromas of lemon peel, fresh-cut grass, and limestone lead the way. On the palate, stark acidity and a streak of limestone minerality create excellent balance. Flavors of kumquat, bitters, and candied lemon add depth and intrigue, rounding out this refreshing and wild wine.

Food Pairings

Enjoy this ‘wild’ Chardonnay with some powerful dishes like Dungeness crab cakes, grilled shrimp skewers, creamy leek and potato gratin, or a simple citrus-roasted Cornish hen. Bright and textured, it shines alongside both seafood and comfort fare.

From The Winemaker

This wine is crafted with our English market in mind. We carefully assess all the different lots of Chardonnays to come up with a blend that highlights balance, good acidity, and a restrained fruitiness. The blend has been dominated by Bien Nacido and Los Alamos Vineyards grapes since the beginning. In the 2023 version, we added some Rancho Real vineyard fruit, and in the 2024 it is joined by fruit from El Camino Vineyard (Arroyo Secco AVA).

The grapes are all carefully handpicked, and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled, chilled, and put to barrel. Barrel fermentation and malo-lactic fermentation are completed. The following summer the lots are blended and wine bottled. Sur lie barrel aging in somewhat neutral François Frères French oak barrels for 8 months provides an intriguing spice note of clove and nutmeg.

Au Bon Climat & Clendenen Family Vineyards

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