

Au Bon Climat



2023

Pinot Noir, Los Alamos Vineyard

Au Bon Climat and Los Alamos Vineyard share a lot of history. It was 1982 when Au Bon Climat made its first wine in a small converted dairy barn on their property. Though the winery has since moved, ABC continues to source fruit from Los Alamos Vineyard. The vineyard is located in the Los Alamos Valley wine region which has been creating distinctive wines for over 40 years, yet has never received an official appellation. That didn't stop us from placing the Los Alamos Vineyard in our Historic Vineyards Collection series, an homage to key outstanding vineyards on the Central Coast that have elevated Burgundian varietals. The Pinot Noirs from this location are dark, dense and meaty with a savory fruit character and rich texture.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months 100% new François Frères French oak

HARVEST: September 26, 2023

ALCOHOL: 13.5%

ACIDITY: 5.3 g/L

pH: 3.76

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Powerful aromas of red currant, crushed rose petals, and white pepper rise from the glass, giving the nose both lift and intensity. The palate is full and layered, with a meaty structure and notes of cedar, dried herbs, and black plum. Accents of raspberry coulis, hibiscus tea, and forest floor add depth, while a supple mid-palate unfolds into cherry and spiced cocoa, carrying through to a long, graceful finish.

Food Pairings

Pair this wine with hearty dishes such as braised lamb shanks with rosemary, roast duck with a cherry reduction, venison stew with root vegetables, or a maple-ginger glaze pork tenderloin.

From The Winemaker

Our 2023 Pinot is made from the best grapes from Los Alamos Vineyard. We have spent the last 15 years 'checking out' this vineyard. During those years we have taken grapes from all corners of this 400-acre vineyard. We have determined that Block 9 is the best block and clones 2A and 828 are the best clones within Block 9. With warm days and very cold nights, the fruit from this region achieves incredible concentration and balance.

The Pinot Noir is fermented in 5-ton open-top fermenters and punched down twice a day. These punch-downs break up the cap of skins that rises to the surface and pushes the skins back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is fermented to complete dryness, then pressed, and placed in barrel with moderate lees. The wine aged in 100% new François Frères barrels for 20 months on lees.

Au Bon Climat & Clendenen Family Vineyards

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