

Au Bon Climat



2023

Pinot Noir, “Isabelle”

Isabelle is unlike any other Au Bon Climat Pinot Noir. Our top Pinot Noirs, prior to making Isabelle in 1994, were all single vineyard wines. Isabelle was the first, top-end Pinot Noir that is a blend from different locations. After the birth of his daughter, Jim Clendenen wanted to make a special wine in her honor. Every year since, we select the finest Pinot barrels from many different vineyards locally and afar. Making the best wine from our best barrels is the goal, so the blend has varied over the years. Each vintage of “Isabelle” is crafted to taste and is a unique blend every year. By choosing and blending only the finest lots, the wine is consistently remarked as our most elegant and delicate Pinot Noir each year.

AT A GLANCE

APPELLATION:
California

HARVEST: multiple pickings in 2023

VINEYARD:
multiple

ALCOHOL: 13.5%

VARIETAL:
100% Pinot Noir

ACIDITY: 5.8 g/L

COOPERAGE:
22 months, 100% new François Frères French oak

pH: 3.61

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$65

Tasting Notes

The “Isabelle” Pinot Noir cuvée is layered with gentle notes that are each distinct, yet harmonious. It is a wine for which we select the top Pinot Noir barrels for blending, this year containing 10 vineyards. It is undoubtedly complex.

Supple aromas of pink peppercorn, white rose, dragon fruit, and raspberry create a delicate and inviting nose. The palate is soft and silky, with fruit-forward notes of raspberry and ambrosia apple layered with hints of nutmeg and chamomile. Elegant and refined, this Pinot Noir shows beautiful balance now and timeless potential for years to come.

From The Winemaker

For the 2023 we sourced from 10 vineyards. After tasting the best lots, we go through the barrel selection process. This tasting process takes a few days. After the initial selection, the barrels are reevaluated a few months later just prior to putting Isabelle together.

Au Bon Climat has made Pinot Noir in Santa Barbara County for 40 years. Our winemaking philosophy and practices have changed little over that time. We still hand pick and sort heavily in the vineyard. We still use open top fermenters and punch down once or twice daily by hand. Our top Pinot Noirs are never pumped, only moved by gravity. The high end Pinots are aged in new François Frères oak barrels and get all the tender loving care they need.

Food Pairings

Isabelle is a delicate Pinot Noir, elegant enough to enjoy on its own yet versatile at the table. Pair it with dishes like seared ahi tuna with sesame, roast Cornish game hen, or a truffle-infused cauliflower gratin to complement its refined character.

Au Bon Climat & Clendenen Family Vineyards

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