

Au Bon Climat



2023

Pinot Noir, Kick On Vineyard

Kick On Ranch is nestled in the gentle hills of the Los Alamos Valley, located approximately ten miles east of the Pacific Ocean. Its geographical orientation resembles that of the Sta. Rita Hills to the south, both being offshoots of the transverse range that defines Santa Barbara County. Uninhibited by north/south mountain ranges, the site benefits from consistent winds and fog, ensuring moderate to cool temperatures during the spring and summer seasons. The predominant soil type, known as eolian sand, is mainly comprised of sand carried by the wind.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Kick On Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
18 months, 50% new François
Frères French oak

HARVEST: October 2, 2023

ALCOHOL: 13.5%

ACIDITY: 5.6 g/L

pH: 3.62

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

A captivating nose greets with redcurrant, pomegranate, and blood orange, layered with hints of wild fennel and dried lavender. The palate leads with cranberry and spiced plum, supported by a touch of star anise and crushed stone. Bright notes of raspberry sorbet, candied cherry, and red apple skin bring vibrancy, while undertones of clove add depth. Lively and expressive, this wine balances freshness with rustic flavors.

Food Pairings

Pair this Pinot Noir with savory classics like rosemary-braised short ribs or a porcini mushroom and parmesan polenta. For something brighter, try cranberry-glazed pork tenderloin, seared tuna with pomegranate reduction, or a wild rice and roasted squash salad with thyme and feta.

From The Winemaker

For two decades, Au Bon Climat has sourced grapes from Kick-On Vineyard. Within our designated section, we've planted three clones: 115, 777, and 23. Through careful observation, we've determined that clones 115 and 777 excel in producing exceptional single-vineyard wines. 2023 was a cooler vintage, allowing for exceptional elegance and length on the palate. These wines are already showing beautifully in their youth and hold significant aging potential. Whether enjoyed by the glass alongside a meal or cellared for further development, each bottle reflects our enduring commitment to crafting fine wine.

The Pinot Noir is fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs breakup 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 aged in 50% new François Frères barrels for 18 months on lees.

Au Bon Climat & Clendenen Family Vineyards

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