

# Au Bon Climat



2024

## "Hildegard"

A wine named after an Empress has to be exquisite. Hildegard is a salute to the history of Burgundy and to Hildegard's husband, Charlemagne, the King of the Franks. During Charlemagne's rule in the early 800s the importance of wine and viticulture exploded. Since our first vintage in 1998, Hildegard is a Burgundian-minded, masterful blend of Pinot Gris, Pinot Blanc and Aligoté that is fermented and aged in new François Frères French oak barrels. By combining these three lesser known varietals, and giving it all the care it needs, the whole is more than the sum of its parts. The wine that seems more like a top-notch Chardonnay with a fruit driven profile. It is a special wine with its own unique character.

### AT A GLANCE

**APPELLATION:**

Santa Maria Valley

**VINEYARD:**

Bien Nacido

**VARIETAL:**

50% Pinot Gris,  
45% Pinot Blanc, 5% Aligoté

**COOPERAGE:**

18 months, 100% new François  
Frères French oak barrels

**HARVEST:**

August, September, October  
2024 (multiple pickings)

**ALCOHOL:** 13.5%

**ACIDITY:** 6.7 g/L

**pH:** 3.43

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

## Tasting Notes

A beautifully expressive nose reveals aromas of macadamia nut, vanilla, and pastry dough, layered with notes of Gala apple and gooseberry. On the palate, the wine continues to evolve with floral hints of white rose and bright key lime emerging retronasally. The interplay of fruit and oak creates a balanced, textured wine with depth and elegance.

## Food Pairings

Hildegard is our white table wine, celebrated for its versatility at the table. It pairs effortlessly with richer dishes such as lobster in drawn butter or creamy pasta, while also complementing lighter fare like grilled fish, roasted chicken, or seasonal vegetable dishes.

## From The Winemaker

Chardonnay was not always planted in the Corton Charlemagne wine region of France. During the reign of King Charlemagne it is believed Pinot Gris, Pinot Blanc and Aligoté were the main white varietals. This intrigued Jim Clendenen to a degree that in 1998, Au Bon Climat created its first Hildegard blend, named after Charlemagne's wife. A success from the start, we never stopped.

The 2024 growing season produced beautifully balanced fruit with excellent development of both aromatics and texture. The grapes ripened steadily, allowing for expressive fruit character while maintaining freshness and structure. The resulting wine highlights the harmony between varietal expression and thoughtful oak integration, creating a rich yet refined vintage of Hildegard.

Au Bon Climat & Clendenen Family Vineyards

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