

Au Bon Climat



2025 Aligoté

Aligoté has deep roots in Burgundy, fabled as one of the first white grapes planted in Corton-Charlemagne. At Au Bon Climat, we honor this history not only through our “Hildegard” white blend but also with a rare single-varietal bottling. Jim Clendenen first explored Aligoté in 1995 with fruit from Mistral Vineyard, later sourcing from Le Bon Climat and today from Bien Nacido vineyard.

After returning to the lineup in 2024, Aligoté now carries forward under the Au Bon Climat label. The 2025 vintage continues to show the grape’s classic Burgundian character, with bright acidity, citrus blossom, orchard fruit, and precise mineral tones. Aged in neutral French oak, this bottling reflects Jim’s enduring passion for wines that balance history, nuance, freshness, and longevity.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Aligoté

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST:
October 1, 2025

ALCOHOL: 13.5%

ACIDITY: 6.4 g/L

pH: 3.27

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$25

Tasting Notes

The nose opens with lifted aromas of white peach and lemon blossom, layered with a subtle note of clover honey. On the palate, fresh, bright acidity drives the wine, while a gentle waxy texture adds depth and softness. Flavors of apple skin emerge through the mid-palate and carry into a crisp, refreshing finish that highlights Aligoté’s natural vitality and precision.

Food Pairings

With its bright acidity, mineral tones, and clean finish, Aligoté is a natural match for shellfish, fresh cheeses, and simply prepared seafood. Pair this wine with oysters on the half shell, Dungeness crab, goat cheese and herb tart, or grilled halibut with lemon, capers, & herbs.

From The Winemaker

Au Bon Climat has a soft spot for Aligoté, the lesser-known white grape from Burgundy. In 2022, our Bien Nacido Tocai Friulano block was grafted over to Aligoté, with the first small crop harvested in 2024. While these young vines continue to establish, the 2025 vintage was a promising sign for future quality.

Harvested on October 1st, 2025, the fruit retained excellent natural acidity, giving the wine its bright, focused character. Eight months in neutral French oak barrels added gentle texture and depth while preserving Aligoté’s hallmark freshness, minerality, and palate-refreshing structure.

Au Bon Climat & Clendenen Family Vineyards

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