

Au Bon Climat



2024

Chardonnay, 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 barn on their property. Though the winery has since moved, ABC continues to source fruit from them. 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 Chardonnays have a signature character of tropical hints of coconut and pineapple with a marvelously viscous texture.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Los Alamos Vineyard

VARIETAL:
100% Chardonnay

COOPERAGE:
18 months, 33% new François Frères French oak

HARVEST: September 14, 2024

ALCOHOL: 13.5%

ACIDITY: 7.0 g/L

pH: 3.35

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

The bouquet is refined and quietly complex, with notes of lime zest and mandarin orange layered over subtle hints of coconut milk and toasted macadamia. On the palate, the wine is poised and transparent, revealing flavors of ripe melon framed by measured oak spice reminiscent of Tajin. Bright salinity and lifted acidity bring precision and energy, carrying through to a balanced, mineral-driven finish marked by elegance rather than excess.

From The Winemaker

Los Alamos Vineyard holds an important place in Au Bon Climat history, dating back to the winery's first vintage in 1982. The vineyard's position between the cooler Santa Maria Valley and warmer Santa Ynez Valley gives its Chardonnay a distinctive balance of richness, freshness, and structure. The 2024 vintage was harvested on September 14 and aged 18 months in François Frères French oak barrels, one-third new, bringing measured texture and spice while preserving the wine's mineral-driven elegance.

Food Pairings

Pair this elegant Chardonnay with scallops, lobster, crab, or halibut finished with citrus or brown butter. Its bright acidity and subtle oak spice also make it a lovely match for roast chicken, creamy pasta, corn risotto, or soft cheeses with toasted nuts and herbs.

Au Bon Climat & Clendenen Family Vineyards

+1 (805) 937-9801

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