

Au Bon Climat



2024

Chardonnay, Spanish Springs

Our search for exceptional Chardonnay brought us north to Spanish Springs Vineyard on the San Luis Obispo Coast. Located less than two miles from the Pacific Ocean, the vineyard receives a strong marine influence balanced by ample sunshine, allowing the fruit to ripen fully while retaining freshness and acidity.

The 2024 vintage marks our first Chardonnay from Spanish Springs. Guided by Jim Clendenen's belief that single-vineyard wines should clearly express their origins, this bottling captures the site's distinctive combination of crisp acidity, sea-air salinity, and generous fruit. Though it takes us just beyond Santa Barbara County, Spanish Springs is a natural addition to Au Bon Climat's collection of vineyard-designate Chardonnays.

AT A GLANCE

APPELLATION:
San Luis Obispo Coast

HARVEST:
September 18, 2024

VINEYARD:
Spanish Springs

ALCOHOL: 13.5%

VARIETAL:
100% Chardonnay

ACIDITY: 7.1 g/L

COOPERAGE:
18 months, 75% new François Frères French oak barrels

pH: 3.31

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Food Pairings

Pair this layered Chardonnay with seared scallops, lobster, grilled halibut, or roast chicken with herbs. Its citrus, saline character, and supple texture also make it a natural match for crab, creamy risotto, or pasta with lemon, brown butter, and Parmesan.

From The Winemaker

Spanish Springs Vineyard's proximity to the Pacific gives Chardonnay an appealing combination of ripeness and freshness. Harvested on September 18, the 2024 vintage was aged for 18 months in François Frères French oak barrels, 75% new. The élevage brings richness and structure while allowing the vineyard's bright acidity and distinctive saline character to remain at the forefront.

Tasting Notes

The nose is layered and expressive, with orange zest, pine tar, jasmine tea, and a soft note of walnut. The palate is supple and beautifully balanced, revealing flavors of lemon meringue and fresh canelés filled with grapefruit custard. Bright acidity and the vineyard's distinctive saline character bring freshness and precision through the finish.