

**Au  
Bon  
Climat**



**2019  
Chardonnay  
“Nuits-Blanches au Bouge”**

Lovely aromas of apricot, lavender and caramel ebb into bright flavors of lemon/lime, and a fresh, lengthy finish has nuances of vanilla, clove and honeydew melon. The richness and texture are increasing in the bottle. The Japanese Kanji on this label translates to “Sanding on Our Own.”

**AT A GLANCE**

<b>APPELLATION:</b> Santa Maria Valley	<b>HARVEST:</b> October 14, 2019
<b>VINEYARD:</b> Bien Nacido, Le Bon Climat	<b>ALCOHOL:</b> 13.5%
<b>VARIETAL:</b> Chardonnay	<b>ACIDITY:</b> 7.2
<b>COOPERAGE:</b> 18 months New François Frères French Oak	<b>pH:</b> 3.24
	<b>RESIDUAL SUGAR:</b> <0
	<b>SUGGESTED RETAIL:</b> \$40

**From The Winemaker**

The very small crop at Le Bon Climat ripened quickly with sunshine, while the more vigorous, K block at Bien Nacido took one month longer than Le Bon Climat to ripen. Le Bon Climat is planted with Dijon Clones 76 and 96 which have riper characteristics at lower sugar than the Davis clones of Chardonnay. Block “K” at Bien Nacido is one of the original blocks planted at Bien Nacido in the early 1970s. “K” Block is all UC Davis clone 4. Usually as grapes ripen, the sugar level will increase while the acid will decrease. The cooler the climate, the slower this process will happen. This clone in the cool Santa Maria Valley will be low in pH at a ripe sugar level. A low pH Chardonnay will age better, integrate oak better, and pair with food better.

**Tasting Notes**

Lovely aromas of apricot, lavender and caramel ebb into bright flavors of lemon/lime, and a fresh, spicy finish with vanilla, clove and honeydew melon. The richness and texture are increasing in the bottle. We can’t wait to see this wine at 10 years of age.

**Food Pairings**

When enjoying food from SE Asia, with its herbs, spices and at times richness, this Chardonnay is the perfect paring.

**ACCOLADES**

**WINE ENTHUSIAST 95**

Antonio Galloni  
**vinous 94**

**JEB DUNNUCK 94**

**Wine & Spirits 93**

*“A brilliant Chardonnay from this team, it’s well worth seeking out.”*

— JEB DUNNUCK