



2020

Chardonnay “Nuits-Blanches au Bouge”

From the beginning, Au Bon Climat has created Burgundian styled Chardonnays known for their balance, character, nuance and longevity. We make multiple Chardonnays each year, many vineyard designated. The “Nuits-Blanches au Bouge” is a variation on a theme; a balanced, structured wine but showing more richness and expression. We pick later, sort more, and leave it in barrel longer than our other Chardonnays. It’s a bit more showy and consequently the wine stands out and above, with every vintage earning high ratings. Each bottling of “Nuits-Blanches” receives a title located in the blue starburst on the label. In 2020, “Hindsight” is the whimsical name chosen by Isabelle Clendenen, Jim’s daughter. “Nuits-Blanches” Chard has been a part of our elite “Blue Series” since 1996.

AT A GLANCE

APPELLATION: Santa Maria Valley	HARVEST: September 14, 2020
VINEYARD: Bien Nacido, Le Bon Climat	ALCOHOL: 13.5%
VARIETAL: 100% Chardonnay	ACIDITY: 7.0 g/L
COOPERAGE: 18 months new François Frères French oak	pH: 3.15
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$50

Tasting Notes

A rich, luxurious Chardonnay with fruit notes of pear, nectarine, and lemon confit accompanied by chalky minerality and toasted spice. Brought up in new François Frères French oak barrels, it is medium-bodied, balanced, with a great mid-palate as well as impressive length.

Food Pairings

Cuisine with an Asian influence, with its herbs, spices and at times richness is a perfect pairing with his Chardonnay. But we also like it with seared scallops and lobster.

From The Winemaker

The fruit for “Nuits-Blanches” Chardonnay traditionally represents 90% Bien Nacido Vineyard “K Block” and 10% from our estate Le Bon Climat Vineyard, both in the Santa Maria Valley. Block “K” at Bien Nacido is one of the original blocks planted at Bien Nacido in the early 1970s and is one of the best. Planted all to UC Davis clone 4, this clone in the cool Santa Maria Valley yields grapes low in pH at a ripe sugar level. A low pH Chardonnay will age better, integrate oak better, and pair with food better. Le Bon Climat is planted with Dijon Clones 76 and 96 which have riper characteristics at lower sugar than the Davis clones. The small amount of Le Bon Climat Chardonnay blended into this wine adds a nice layer of complexity.

The Chardonnay was hand harvested, whole cluster pressed, and put into new François Frères French oak barrels for 18 months, as we do with our “reserve quality” wines. It was bottled with no filtering. The richness and texture are increasing in the bottle and it will continue to age handsomely for the next 10 years.

Au Bon Climat & Clendenen Family Vineyards

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