

# Au Bon Climat



2020

## Hildegard

A wine named after an Empress has to be exquisite. Hildegard is a salute to the history of Burgundy and to Hildegard's husband the King of the Franks, Charlemagne. During Charlemagne's rule in the early 800s the importance of wine and viticulture exploded. Since our first vintage in 1998, Hildegard is a Burgundian-minded, masterful blend of Pinot Gris, Pinot Blanc and Aligoté that is fermented and aged in new François Frères French oak barrels. By combining these three lesser known varietals, and giving it all the care it needs, the whole is more than the sum of its parts; more like a top-notch Chardonnay with a fruit driven profile.

### AT A GLANCE

**APPELLATION:**  
Santa Maria Valley

**VINEYARD:**  
Bien Nacido

**VARIETAL:**  
50% Pinot Gris,  
45% Pinot Blanc, 5% Aligoté

**COOPERAGE:**  
22 months 100% new François  
Frères French oak

**HARVEST:**  
Multiple picks September 2020

**ALCOHOL:** 13.5%

**ACIDITY:** 6.1 g/L

**pH:** 3.46

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

### ACCOLADES

**WINE ENTHUSIAST** 94

Antonio Galloni  
**vinous** 93

**JEB DUNNUCK** 93

### Tasting Notes

Hildegard has a texture, complexity, and distinctiveness that cannot be found in a single white wine varietal. The 2020 is rich yet zesty, starting with aromas of lemon, baked apricot, cream and honeysuckle on the nose. The palate is layered in hazelnut, lemon confit and unabashed oak flavors, proving creamy in texture yet blasted with persistent acidity.

### From The Winemaker

Chardonnay was not always planted in the Corton Charlemagne wine region of France. During the reign of King Charlemagne it is believed Pinot Gris, Pinot Blanc and Aligoté were the main white varietals. This intrigued Jim Clendenen to a degree that In 1998 Au Bon Climat created its first Hildegard blend, named after Charlemagne's wife. A success from the start, we never stopped.

Getting the best of everything, this distinctive blend receives long term barrel aging (22 months) in all new François Frères French oak, creating something special. It has a texture, complexity, and distinctiveness that cannot be found in a single white wine varietal. Each varietal is barrel fermented and aged individually. After 2 years, the wines are judiciously blended and released with the name Hildegard.

### Food Pairings

Hildegard is considered our most food friendly white wine. While it pairs heavenly with many dishes, this wine is ideal for a Chantrelle mushroom risotto. It also works well with rich, delicate seafood, but has the structure to hold its own well to oily fish dishes as well.

Au Bon Climat & Clendenen Family Vineyards

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