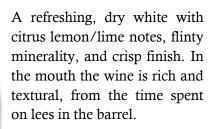
## **Au Bon Climat**

2017 Pinot Gris / Pinot Blanc

(50% Pinot Gris, 50% Pinot Blanc) Santa Barbara, California



\*FOOD PAIRING\*

A great match with shellfish of any kind, or richer white meats such as turkey or duck.

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