Au Bon Climat

2018 Pinot Gris / Pinot Blanc

(67% Pinot Gris, 33% Pinot Blanc)

Santa Barbara, California

A refreshing, dry white with citrus lemon/lime notes, flinty minerality, and crisp finish. In the mouth the wine is rich and textural, from the time spent on lees in the barrel.

Food Pairing

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

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