

**Au  
Bon  
Climat**



2021

**60% Pinot Gris 40% Pinot Blanc  
Santa Barbara County**

This immensely drinkable, people-pleasing dry white is crisp, and fruity with a restrained elegance. Its subtle pear and citrus character is enhanced but minerality and balanced acidity making it a versatile food wine, or enjoy by itself.

**AT A GLANCE**

**APPELLATION:**  
Santa Barbara County

**VINEYARD:**  
Bien Nacido, Sierra Madre

**VARIETAL:**  
60% Pinot Gris, 40% Pinot Blanc

**COOPERAGE:**  
6 months, François Frères  
French Oak

**HARVEST:** September 2021

**ALCOHOL:** 13.5%

**ACIDITY:** 8.3

**pH:** 3.28

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$22

**Tasting Notes**

The Au Bon Climat 2021 Pinot Gris/Pinot Blanc is a versatile wine. The Pinot Gris provides firm acidity, while the Pinot Blanc gives a hint of green apple and broadens the palate. Blending these two varietals makes for a more interesting wine. It is light and refreshing, making it a good choice for an aperitif. It has enough body and intensity to pair with a wide range of cuisines. In the mouth the wine is rich and textural.

**Food Pairings**

The minerality and acidity make this a great wine for shellfish of any kind but it is also delightful with roast chicken. Also great with Thai food.

**From The Winemaker**

Pinot Gris are the first grapes harvested each year. Our crisp Pinot Gris is picked with low sugar and high acidity. The Pinot Gris portion of the blend supplies the energy, while the Pinot Blanc delivers minerality and depth. The majority of Pinot Gris is harvested from Sierra Madre Vineyard. The Pinot Blanc portion is from Bien Nacido Vineyard. All the Pinot Gris and Pinot Blanc are harvested by hand, whole-cluster pressed and barrel-fermented in neutral French oak. Upon completion of malo-lactic fermentation, the wine is sulfured and rests surlees. After racking and processing, the wine was returned to barrel spending a total 6 months in the barrel before bottling. Early bottle whites usually require a light filtration.

The crop was bountiful and the weather warm, lead to balanced, delicious grapes. Both Pinot Gris and Pinot Blanc had small grapes on small clusters. Smaller grapes are more intense due to have more skin in the skin to fruit ratio. The skin of the grape has the flavor. More skin, more flavor. The piercing acid of the Pinot Gris was softened by malo-lactic fermentation. This secondary fermentation gives the wine some richness. Richness is very different than flabbiness. This is a rich wine with structure. The combination makes for food friendly wines.