



2022

80% Pinot Gris / 20% Pinot Blanc Santa Barbara County

Au Bon Climat is a Burgundy centric winery, meaning if the grapes aren't grown in Burgundy, then Au Bon Climat doesn't make that type of wine. Wineries in Burgundy are limited to Aligoté, Pinot Gris, Pinot Blanc and Chardonnay for white wines. Starting in 1990 Au Bon Climat made single varietal Pinot Blanc, and with the 1995 vintage, a single varietal Pinot Gris. The wines were very promising which led to our first Pinot Gris and Pinot Blanc blend in 1997. Fruity, fresh and lively, the wine was a such great success, it has been a staple in the Au Bon Climat portfolio ever since. The percentages of each variety changes from year to year.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Bien Nacido, Sierra Madre

VARIETAL:
80% Pinot Gris,
20% Pinot Blanc

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: Late August 2022

ALCOHOL: 13.5%

ACIDITY: 6.2 g/L

pH: 3.39

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$22

Tasting Notes

This is a delightful, dry white that is immensely drinkable. The fresh fruit character of green apple and pear broadens on the palate. It has a lovely, crisp natural acidity and a slightly oily texture from time spent on the lees in barrel. Light and refreshing, it has enough body and intensity to pair with a wide range of cuisines.

Food Pairings

A versatile wine that matches well with buttery garlic steamed clams, grilled chicken skewers, crispy roast pig, or a classic spinach quiche.

From The Winemaker

Harvested with low sugar and high acidity, the crisp 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. Both had small grapes on small clusters meaning more skin in the skin to fruit ratio. More skin, more flavor. All the Pinot Gris and Pinot Blanc is harvested by hand, whole-cluster pressed and barrel-fermented in neutral French oak. Malolactic fermentation is allowed to complete. This softens the piercing acid of the Pinot Gris and gives the wine some richness. The wine is sulfured and rests *sur lies* until late Spring. After racking and processing, the wine is returned to barrel spending a total 6 months in the barrel before bottling. Early bottle whites usually require a light filtration.