



2023

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

Au Bon Climat is a Burgundy-centric winery, meaning if the grapes aren't found in Burgundy, then Au Bon Climat doesn't make that wine. Wineries in Burgundy are limited to Aligoté, Pinot Gris, Pinot Blanc, and Chardonnay when producing 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. The Pinot Gris primarily comes from the Sierra Madre Vineyard, one of the oldest vineyards in the Santa Maria Valley. The Pinot Blanc comes from Bien Nacido, recognized as one of the world's elite vineyards. With these two excellent fruit sources, creating this wonderfully expressive wine each year is straightforward.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Bien Nacido, Sierra Madre

VARIETAL:
60% Pinot Gris,
40% Pinot Blanc

COOPERAGE:
8 months, neutral François
Frères French oak barrels

HARVEST: September 14, 2023

ALCOHOL: 13.5%

ACIDITY: 6.1 g/L

pH: 3.4

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$22

Tasting Notes

A refreshing nose with upfront notes of kumquat, green apple, and pear. Floral hints of dandelion and squash blossom complement the fruit character. The wine features a light yet robust texture, as pleasant sandstone minerality interacts with balanced acidity and fresh lemon peel flavors.

Food Pairings

This wine holds enough complexity to pair with dishes from rich to light. For lighter options try matching this with pear and gorgonzola salad or a grilled lemon-herb chicken. For richer meals, serve this wine with steamed mussels and beurre blanc or grilled parmesan garlic oysters.

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. The 2023 vintage experienced a prolonged and cool growing season, meaning these whites were picked three to four weeks later than average. Later harvesting and slower ripening means exceptional acidity retention in these white wines that also offer themselves to aging. 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 in barrel. This softens the piercing acid of the Pinot Gris and gives the wine some richness and stability. The wine is sulfured and rests sur lie until late Spring. After racking and processing, the wine is returned to the barrel for 2 months before bottling. Early bottle whites usually require light filtration.