



**2021**  
**Pinot Noir**  
**Santa Barbara County**

Strawberries and blackberries aromas slowly rise out of the glass. Over time, more of the anise and clove will mix with these other aromas. At release, the wine is young with mouth filling intensity and suppleness. Complexity will increase as the wine ages, but this wine should stay “fresh” for 6 or 7 years. Like all Au Bon Climat wines, this is a food wine.

**AT A GLANCE**

**APPELLATION:**  
 Santa Barbara County

**VINEYARD:**  
 Bien Nacido, Le Bon Climat,  
 Rancho La Cuna, Kick On  
 Los Alamos

**VARIETAL:**  
 Pinot Noir

**COOPERAGE:**  
 10 months, François Frères  
 French Oak (10% new)

**HARVEST:** September 2021

**ALCOHOL:** 13.5%

**ACIDITY:** 6.8

**pH:** 3.46

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$24

**Tasting Notes**

The 2021 Pinot Noir crop ripened slowly and evenly. The result was a nose loaded with dark fruits. A smokey, plummy note is first noticed and then fresher strawberry and melons aromas slowly become evident. The deep ruby color looks great in the glass, and the flavors are a “knock out”. This is not a wine that will take time to express its potential; it is a rich and satisfying experience even at this young age

**Food Pairings**

We have enjoyed this wine with many food choices from spicy Indian dishes to all-American sandwiches, and the wine works well with most anything. The balance and fresh acid of this wine makes the food pairing possibilities nearly limitless.

**From The Winemaker**

Our first Pinot Noir release of the vintage, the 2021 Santa Barbara County, is a blend from 5 of these vineyards from two appellations. We blended wine from Bien Nacido (Santa Maria Valley), Le Bon Climat (SMV), Rancho La Cuna (SBC) Kick On (SBC), and Los Alamos (SBC).

Our winemaking has changed little in 39 years; we are still making handcrafted wines using the same basic, time proven techniques. We still use François Frères French oak barrels (about 10% new) aging 10 months in barrel. Barrel aging gives the wine some depth complexity. All of our Pinot Noir goes into small barrels. Barrel work such as topping, emptying and cleaning is time consuming but is essential here at Au Bon Climat. The production on this wine has increased some, but it still takes time to make fine wine.