

Au Bon Climat



2022

Chardonnay Santa Barbara County

This is our 40th vintage creating Santa Barbara County Chardonnay. Au Bon Climat has been making balanced, long lived, food-friendly Chardonnays since 1982. Even in the early 2000s when ripe, oaky Chardonnays were all the rage, Au Bon Climat stuck to a more subtle and refined style, with minerality and intensity. This wine is always the top in its class and also one of the best values available. Our winemaking protocol has changed little in 40 years; we are still making handcrafted wines in small lots using the same basic, time proven techniques. The result is a fruit forward, well-structured Chardonnay of finesse that is worth twice the price. It's immediately enjoyable now, delicious and fresh at release, and will develop to a richer more complex wine with age for at least another decade. It's another beautiful example of the Au Bon Climat style.

AT A GLANCE

APPELLATION:

Santa Barbara County

VINEYARD:

Bien Nacido, Los Alamos,
Rancho Real, Gold Coast,
Premier Coastal

VARIETAL:

100% Chardonnay

COOPERAGE:

8 months, somewhat neutral
François Frères French Oak

HARVEST:

Multiple picks September 2022

ALCOHOL: 13.5%

ACIDITY: 6.9 g/L

pH: 3.32

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

Tasting Notes

This is our 40th vintage creating Santa Barbara County Chardonnay, and it's a beautiful example of the Au Bon Climat style. Flavors and aromas of citrus and stone fruit, are finished with a beautiful lemon/lime zest note. The flinty, stony aromas stand out, while in the background is an intriguing spice note of clove and nutmeg from sur lie barrel aging.

Food Pairings

Enjoy with perfectly-seasoned roast chicken, pasta alfredo, seared scallops or baked brie en croute.

From The Winemaker

Santa Barbara County has the climate and terroir that allows Au Bon Climat to consistently make balanced and lively Chardonnays year after year. Our 2022 Santa Barbara County Chardonnay is from five well-farmed vineyards: Bien Nacido Vineyard, Los Alamos Vineyard, Rancho Real, Gold Coast and Premier Coastal Vineyard. Throughout the month of September, the fruit is carefully handpicked and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled, chilled, and put to barrel. Barrel fermentation and malo-lactic fermentation are completed. The following summer the lots are blended and wine bottled. Sur lie barrel aging in somewhat neutral François Frères barrels for 8 months provides an intriguing spice note of clove and nutmeg. The wine will keep on developing and gain in complexity for the next decade.

Au Bon Climat & Clendenen Family Vineyards

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AUBONCLIMAT.COM