



2021  
**Chardonnay**  
**Santa Barbara County**

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**AT A GLANCE**

**APPELLATION:**  
 Santa Barbara County

**HARVEST:**  
 September & October 2021

**VINEYARD:**  
 Bien Nacido, Los Alamos,  
 Le Bon Climat

**ALCOHOL:** 13.5%

**ACIDITY:** 7.5

**VARIETAL:**  
 Chardonnay

**pH:** 3.2

**RESIDUAL SUGAR:** <0

**COOPERAGE:**  
 10 months, Neutral François  
 Frères French Oak

**SUGGESTED RETAIL:** \$24

**Tasting Notes**

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**Food Pairings**

Chicken or seafood with pasta in a light creamy sauce.

**From The Winemaker**

We have made this wine since 1982 and it is still one of the best values available. Santa Barbara County has the climate and terroir to allow Au Bon Climat to consistently make balanced and lively wines. This wine keeps on evolving from delicious and fresh at release, to a richer more complex wine with age. At the winery, we routinely drink the Santa Barbara County Chardonnays from the late 1990s to early 2000s with special visitors to their delight. We have used the same vineyards for a number of years. The blend is from three well-farmed vineyards: Bien Nacido, Los Alamos, Le Bon Climat. The average age of these Chardonnay plantings is more than 25 years, which is old compared to most vineyards in our area.

All the Chardonnay grapes are carefully handpicked and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled and chilled to begin barrel fermentation. The wine is dry and completed malo-lactic fermentation. We blended and processed the wine during the following summer.