

Au Bon Climat



2022

Pinot Noir, Santa Barbara County

2022 is Au Bon Climat's 40th vintage - Happy Birthday to us! Always the top in its class and a great value, our Santa Barbara County Pinot Noir excels year after year because quality comes first in all we do. Au Bon Climat has been creating Burgundian-styled Pinots of balance, character, and longevity since 1982. 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, supple Pinot Noir of finesse that is worth twice the price. It's immediately enjoyable and will improve for at least another decade.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Bien Nacido, Rancho Real,
Rancho Ontiveros, Rancho La
Cuna, Kick On, Los Alamos

VARIETAL:
100% Pinot Noir

COOPERAGE:
12 months 10% new François
Frères French oak barrels

HARVEST: September 2022
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 5.7 g/L

pH: 3.63

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$24

Tasting Notes

Classic Santa Barbara County Pinot Noir. It is a deeply colored, fruit forward Pinot with a nose of spiced cranberry, strawberry and hibiscus. The abundance of fruit continues on the palate showing plum, dark cherry, and cranberry with nuances of anise, tea and clove. It is a powerful Pinot at a great price point.

Food Pairings

Easily matched with barbecued ribs, oak grilled chops, a juicy burger or spicy Asian cuisine.

From The Winemaker

2022 is Au Bon Climat's 40th vintage. Our first Pinot Noir release 2022 is the Santa Barbara County; a blend from 6 vineyards from two appellations. The vineyards are Bien Nacido (Santa Maria Valley), Rancho Real (Santa Maria Valley), Rancho Ontiveros (Santa Maria Valley), Rancho La Cuna (SBC) Kick On (SBC), and Los Alamos (SBC). Our winemaking has changed little in 40 years; we are still making handcrafted wines using the same basic, time proven techniques. We still hand harvest, ferment in small lots, do daily, manual punch downs, and use François Frères French oak (about 10% new) aging 12 months in barrel. All of our Pinot Noir goes into small barrel. The barrel aging gives the wine some depth and complexity.

Au Bon Climat & Clendenen Family Vineyards

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