

# Au Bon Climat



2022

## Chardonnay, Los Alamos Vineyard

Au Bon Climat and Los Alamos Vineyard share a lot of history. It was 1982 when Au Bon Climat made its first wine in a small barn on their property. Though the winery has since moved, ABC continues to source fruit from them. The vineyard is located in the Los Alamos Valley wine region which has been creating distinctive wines for over 40 years, yet has never received an official appellation. That didn't stop us from placing the Los Alamos Vineyard in our Historic Vineyards Collection series, an homage to key outstanding vineyards on the Central Coast that have elevated Burgundian varietals. The Chardonnays have a signature character of tropical hints of coconut and pineapple with a marvelously viscous texture.

### AT A GLANCE

**APPELLATION:**  
Santa Ynez Valley

**VINEYARD:**  
Los Alamos Vineyard

**VARIETAL:**  
100% Chardonnay

**COOPERAGE:**  
16 months François Frères  
French oak (33% new)

**HARVEST:** September 10, 2022

**ALCOHOL:** 13.5%

**ACIDITY:** 7.2 g/L

**pH:** 3.35

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$35

## Tasting Notes

This wine is characterized by remarkable purity. Delight in the initial aroma of wet limestone, transitioning seamlessly to delicate notes of white peach, creamsicle, and key lime. This chardonnay has a rounded structure and lingering tropical tones.

## Food Pairings

Match this Chardonnay with creamy risotto with roasted butternut squash, citrus-glazed halibut, or a summer arugula salad with mangoes and avocado.

## From The Winemaker

The Los Alamos Vineyard is roughly 500 planted acres, most of which is on flat bottomland of the Los Alamos Valley that is sandwiched between the warmer Santa Ynez Valley and cooler Santa Maria Valley appellations. The best grapes from this vineyard are found to the north on the gentle slopes of the hills. We source from grapes grown at the top of the wind-swept slopes of the Solomon Hills. On this hilltop the wind and shallower soils keep the yields low and the grapes struggle to ripen. Even though it is a struggle, the small crop ripens early. The fruit is hand harvested, whole cluster pressed, and put to barrel. It was aged 16 months on the lees in 33% new François Frères French oak barrels.

Au Bon Climat & Clendenen Family Vineyards

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