

# Au Bon Climat

2022

## Chardonnay Sanford & Benedict Vineyard



The first “great” vineyard in Santa Barbara County was planted by Richard Sanford and Michael Benedict in 1971 in the cool Sta. Rita Hills AVA. The Burgundian varieties had found a home in Santa Barbara County. Jim Clendenen noticed the “magic” of Sanford & Benedict early on. He purchased a few tons of grapes in the mid-1980s, and since then, Au Bon Climat has received grapes from this vineyard every year; a relationship of over 4 decades. Only Sanford Winery has that kind of “history” with this vineyard. The iconic, sustainably farmed vineyard was instrumental in elevating awareness that Santa Barbara County creates world-class Chardonnay and Pinot Noir. Consequently, Sanford & Benedict Vineyard earned a position in Au Bon Climat’s Santa Barbara Historic Vineyards Collection series.

### AT A GLANCE

**APPELLATION:**  
Santa Ynez Valley

**VINEYARD:**  
Sanford & Benedict Vineyard

**VARIETAL:**  
Chardonnay

**COOPERAGE:**  
18 months, 100% new François Frères French oak barrels

**HARVEST:** October 1, 2022

**ALCOHOL:** 13.5%

**ACIDITY:** 5.8 g/L

**pH:** 3.36

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$60

### Tasting Notes

Sanford and Benedict grapes are known for being beautifully balanced, and our chardonnay is no exception. This wine is effortlessly integrated with aromas of grapefruit and lemon curd leading the way, with subtle layers of little-leaf sage, sunflower seed butter, and dried pine needles emerging with air. On the palate, flinty minerality meets rich, round tones of crème brûlée for a refined and lingering finish.

### Food Pairings

This white can elevate dishes such as grilled artichokes with a pine nut aioli or just about any seafood like halibut with brown butter or oysters. For a more rich pairing, match with a ricotta ravioli or stuffed game birds.

### From The Winemaker

A mantle of hard, siliceous chert-gravel covering deep, well-drained soils, combined with the cool climate (Region 1), is the ideal medium for quality Pinot Noir and Chardonnay. After a nice long growing season, the grape’s chemistry numbers at the time of harvest were essentially perfect. The hallmark of the Au Bon Climat Chardonnays is age-ability, something that can only be done when all criteria is in balance. The Chardonnay was hand harvested, whole cluster pressed and put into barrel. We fermented in 100% new François Frères French oak barrels, as we do with our “reserve quality” wines. The wine completed alcoholic and malolactic fermentation in the barrel, and remained sur lie until the following August. After racking and a light fining, the wine was put back to barrel. Barrel age was a total of 18 months.

Au Bon Climat & Clendenen Family Vineyards

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