

Au Bon Climat



2021

Pinot Noir, “Larmes de Grappe”

Our ‘Larmes de Grappe’ (tears of the grape) wines are something special. It doesn’t happen every vintage. The grapes need to be perfectly ripe and the stems lignified. Lignification is the complex process where the stems stop producing chlorophyll and become woody and brown. Conditions that allow for the right balance of grape ripeness and stem lignification do not happen every year. Including these lignified stems in the fermentation gives the wine more complexity and spice. We use our best grapes with our best barrels to make a few cases of this Pinot Noir. We wait to pick until the stems have lignified and then ferment whole cluster without any destemming.

AT A GLANCE

APPELLATION:
Sta. Rita Hills

VINEYARD:
Sanford & Benedict

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months 100% new François Frères French oak 350L barrels

HARVEST: September 27, 2021

ALCOHOL: 13.5%

ACIDITY: 5.3 g/L

pH: 3.79

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$100

Tasting Notes

Perfumed floral, spice and savory notes emerge from beneath fruit that suggests red cherry, plum, rose petal, mint and blood orange. It is a well-structured, complex red that is also silky, and elegant. 100% whole cluster fermentation and 20 months age in new François Frères French oak 350-liter barrels helped to build this outstanding Pinot.

Food Pairings

Pair with thick, oak-grilled pork chops with a rosemary rub, lamb with red wine reduction sauce, or cioppino with freshly grated Parmesan cheese.

From The Winemaker

Larmes de Grappe is always 100% whole cluster fermented. The grapes are hand harvested and fermented in open top tanks, and punched down twice a day by hand. These procedures are time consuming but necessary for making Pinot Noir with balance. The gentle extraction of hand punch downs yields rich, ripe tannins, which balance nicely with the fruit and oak. After pressing and short settling of only the gross lees, the wine was aged for 20 months in 100% new François Frères French oak 350-liter barrels. We fined lightly using egg whites to remove some of the excessive tannin. We bottled without filtration.