

# Au Bon Climat



2021

## Chardonnay, Bien Nacido Vineyard

Bien Nacido Vineyard is the benchmark and crown jewel of the Santa Maria Valley AVA. One of the oldest, cool-climate vineyards in California, Bien Nacido Vineyard (Spanish for “Well Born”) has been an acclaimed source of world-class grapes since its founding in 1973 by brothers Stephen and Bob Miller. It is now acknowledged as among the elite vineyards of the world. Au Bon Climat has a special relationship with the vineyard. In addition to having our winery located on the property, we have custom blocks of fruit with long-term acreage contracts for quality hillside vines dating back to the early 1990s. Today, much of the fruit Au Bon Climat sources from this vineyard has been planted “exclusively” for us. For being instrumental in elevating Burgundian varietals on the Central Coast, we pay homage to Bien Nacido by designating this wine as part of our “Historic Vineyards Collection” on the label.

### AT A GLANCE

**APPELLATION:**

Santa Maria Valley

**HARVEST:**

October 8, 2021

**VINEYARD:**

Bien Nacido Vineyard

**ALCOHOL:** 13.5%

**ACIDITY:** 7.71 g/L

**VARIETAL:**

100% Chardonnay

**pH:** 3.3

**COOPERAGE:**

20 months, 80% new François Frères French oak barrels

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

## Tasting Notes

A bright, energetic Chardonnay with a fragrant nose of Meyer lemon, white flowers and almond that segue to the palate judiciously backed by toasty oak vanillin and crushed rock minerality. Made in the Old World style, it is a wine of good depth and richness that will age for years to come.

## Food Pairings

Serve with with wide assortment of foods including seared scallops with lemon butter, chicken vol-au-vent, or a classic ceasar salad.

## From The Winemaker

Au Bon Climat has an evergreen contract for the best block of Chardonnay at Bien Nacido. All the Chardonnay from “K” Block has been made into wine at Au Bon Climat since 1989. This block was planted in 1972 and is still producing delicious old vine Chardonnay. Harvested in early October, the fruit was low in sugar but the intensity and flavors indicated the grapes were ready. Traditional winemaking practices were employed to make this lovely Chardonnay. The grapes were hand harvested, whole cluster pressed (to minimize tannin extraction from the skins), fermented in 80% new François Frères French oak barrels, completed malolactic fermentation, aged for 20 months, then bottled unfiltered.

Au Bon Climat & Clendenen Family Vineyards

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