

Au Bon Climat



2020

Pinot Noir 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. Au Bon Climat purchased a few tons of grapes from Michael Benedict in the mid 1980s, and since then we have 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:
Sta. Rita Hills

HARVEST: September 11, 2020

VINEYARD:
Sanford & Benedict Vineyard

ALCOHOL: 13.5%

VARIETAL:
100% Pinot Noir

ACIDITY: 7.0 g/L

COOPERAGE:
20 months 50% new François
Frères French oak

pH: 3.17

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

Tasting Notes

This is a more savory, perfumed expression of Pinot from this vineyard. The wine shows wild strawberry and crushed red berry fruit with nuances of allspice, dried flowers, citrus peel, cedar and autumn leaves. It is a chiseled, focused but graceful Pinot Noir that will unquestionably keep for over a decade.

Food Pairings

Sanford & Benedict Pinots are complex, layered, but not bold. Pair with oak grilled salmon, lamb or pork chops with red wine reduction, smoked ham.

From The Winemaker

The vineyard has a mantle of hard, siliceous chert-gravel covering deep, well-drained soils. When combined with the cool climate (Region 1) provided by nearby the Pacific Ocean, it is a perfect medium for quality Pinot and Chardonnay. We selected grapes from one of the “old vine, own rooted” sections at Sanford and Benedict. After careful hand picking in the early morning hours, the grapes arrived at the winery nice and cold. Cold grapes give time for a cold soak and a slower fermentation. During the cold, extended soak, the fruit driven aromas and flavors were extracted from the grapes. The slower fermentation also assisted in the gradual extraction of additional aromas and flavors as the alcohol content slowly rises. About 50% was whole cluster fermented. After the grapes reached dryness, the grapes were pressed, and the wine was put in François Frères French oak barrels, 50% new. The wine was gently racked in the late spring and was returned to barrel for a total of 20 months. No fining or filtration was necessary.

Au Bon Climat & Clendenen Family Vineyards

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