



Au Bon Climat

A refined and balanced Chardonnay from Santa Barbara County, showcasing minerality, elegance, and a bright citrus profile.



Santa Barbara Chardonnay 2022

California, USA

Region and Vineyards

Santa Barbara County is renowned for its **cool-climate vineyards and oceanic influence**, allowing Chardonnay to retain acidity while developing rich flavors. The region's **unique east-west valley orientation** provides ideal conditions for slow ripening, enhancing balance and complexity.

This Chardonnay is sourced from **five top vineyards: Bien Nacido, Los Alamos, Rancho Real, Gold Coast, and Premier Coastal Vineyard**. These vineyards, planted on a mix of **sandy loam and marine sedimentary soils**, contribute finesse, freshness, and depth to the final wine. Careful vineyard management ensures optimal fruit quality, resulting in a Chardonnay that is **vibrant, textured, and expressive**.

Winemaking

The **hand-harvested grapes** are carefully sorted and **whole-cluster pressed** to maintain purity and freshness. The juice is then settled, chilled, and transferred to barrels for fermentation.

Fermentation takes place in **François Frères French oak barrels**, with aging on lees for **8 months**. The oak used is **somewhat neutral**, preserving the wine's natural fruit expression while adding subtle spice notes of clove and nutmeg. The wine undergoes **full malolactic fermentation**, enhancing texture and richness, before being blended and bottled in the summer.

Tasting Notes

- **Color:** Pale gold with a luminous clarity.
- **Aroma:** Bright citrus, stone fruit, flinty minerality, and subtle oak spice with hints of clove and nutmeg.
- **Palate:** Crisp and refreshing, with vibrant acidity and layers of lemon zest, peach, and wet stone minerality. A structured and balanced finish that will develop beautifully over time.

Alcohol :13,50 %

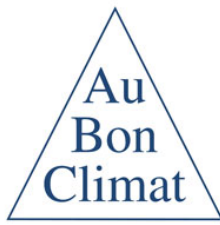
Composition: 100% Chardonnay



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Did You Know?

This **2022 vintage marks the 40th anniversary** of Au Bon Climat's Santa Barbara Chardonnay. While many California producers pursued rich, oak-driven styles in the early 2000s, Au Bon Climat remained committed to **a more Burgundian approach**, emphasizing balance and ageability.

Wine Pairing Ideas

- **Roast chicken with herbs** – The wine's acidity and subtle oak influence enhance the savory flavors.
- **Pasta Alfredo** – The creamy sauce is complemented by the wine's fresh citrus and structured minerality.
- **Seared scallops** – A natural pairing that highlights both the wine's brightness and its complexity.
- **Baked brie en croûte** – The buttery pastry and creamy cheese balance beautifully with the wine's acidity and spice notes.



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