



### **2005 Au Bon Climat Santa Barbara County Pinot Noir**

The 2005 vintage, like '90 and '99 in Burgundy, was an extraordinary one during which an excellent crop in volume ripened evenly and produced superb wines. Like 1990, it appears to be a successful vintage in a large part of the wine world. In Santa Barbara County, a generous harvest reached balanced maturity with sufficient acidity, and a pH that will allow bottle evolution. No water, sugar, or acid was added to a white wine fermentation at Au Bon Climat in 2005. Over 90% of the Pinot Noir fermentations were unadjusted, and manipulated. The balance in 2005 was just as exquisite as 2001, the estate vineyards just older and more established. We are extremely proud of our achievements in '05. Our winemaking team, spearheaded by Jim Adleman and Enrique Rodriguez, worked long into the night, insuring that the excellent fruit would make high quality wine. These are, emphatically, ABC-styled wines, moderate alcohol, food compatible acidity, complexity, and perfume. They just possess better balance, intensity, texture, and potential than most wines nature allows us to make.

In 2005 we put lots of wine that would have qualified for Bauge or Knox in the 2003 or 2004 harvests into the regular blend. Wait 'til the big boys come out next year to see their awesome quality. The '05 Pinot is deep, seamless, and delicious. It has breed and quality like no low end wine that ABC has ever produced. It is firm but ultimately yielding. It possesses rich red fruit, earth, spice, floral notes, and citrus peel. Like most ABC wines. This is just better. The right wine at the right time.