



***Santa Barbara
Restaurant week
Library flight-
Featured for
\$20.18
(\$15 for club members)***

***We hope you enjoy the
selection of wines we have
chosen for you.***

2011 Bien Nacido Chardonnay \$35 In the \$40 1980s, in the youth of Santa Barbara wine country, Au Bon Climat made its reputation for making world-class Chardonnay. A savory wine, walking a tightrope between fruit and salinity, crispness and creaminess, this Chardonnay builds on the great tradition.

2009 Sierra Madre Chardonnay \$40 The Sierra Madre Vineyard is one of the western-most vineyards in the Santa Maria Valley, meaning heavily influenced by the cool coastal fog. This Chardonnay shows a classic Santa Maria stone fruit character of peaches and apricots, with a hint of citrus and tropical fruit to round out its profile. With a few years of age, a beautiful richness adds to its complexity.

2012 Talley Rincon Pinot Noir \$50 Au Bon Climat has been lucky enough to acquire small amounts of grapes grown at The Talley Vineyards since 1990. A staff favorite year after year, the Rincon Pinot Noir is produced from grapes planted on a southerly facing hillside on the floor of the Arroyo Grande Valley and is one of our bolder single-vineyards Pinots, while always staying true to Jim's Burgundian, high-acidity style.

2010 Barham Mendelsohn Pinot Noir \$50 In 1998, Barbara Barham and Richard Mendelsohn planted 5 acres of Pinot Noir on their organically-farmed property in Healdsburg. They asked our guy Jim Clendenen to make their wine, and the resulting wine is a beautiful marriage of rich Sonoma fruit and nuanced Santa Maria style winemaking. Slightly more fruit forward than our other Pinots when young, as it matures it shows more earth and spice.

2010 Syrah/Viognier \$35 Syrah and Viognier are the classic grapes of the northern Rhone Valley of France, and whoever decided to co-ferment them was clearly a genius. Syrah is typically dark and meaty, and Viognier is viscous and floral. We think this pairs well with absolutely everything wrapped in bacon. Filet mignon, dates, shoelaces, it doesn't matter.