

Au Bon Climat



2018

Pinot Noir, Lala Panzi Vineyard

The Pinot Noirs from Russian River Valley have their own signature fruit character that Jim Clendenen found enticing. From that growing region, Lala Panzi Ranch is a five-acre Pinot Noir vineyard that is organically farmed in the most meticulous fashion. The extraordinary fruit is sorted vigorously in the vineyard, and trucked to the winery in the cool of the night arriving early morning. It then receives all the care necessary to create a beautiful Pinot with a regional statement.

AT A GLANCE

APPELLATION:
Russian River Valley

VINEYARD:
Lala Panzi Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
New François Frères French oak barrels

HARVEST: August 29, 2018

ALCOHOL: 13.5%

ACIDITY: 6.9 g/L

pH: 3.4

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

ACCOLADES

Antonio Galloni
vinous 92

"The 2018 Pinot Noir Lala Panzi Vineyard is a very pretty wine that balances the exuberance of the Russian River with more understanding style that is such an Au Bon Climat signature. Dark cherry, cola, spice, mint, and a kiss of new French oak all come together effortlessly. The 2018 is a beautiful wine. Drink it over the next decade or so."

— ANTONIO GALLONI

From The Winemaker

The organic farming protocol at Lala Panzi is demanding: stringent canopy management, manual tilling and weed control, micro-management of ripening assessment, and ultimately a quick, early morning harvest at the best possible balance. The extraordinary fruit is sorted vigorously in the vineyard, and with a long, cool fermentation in 5 ton open-top tanks, complex Pinot flavors emerged that typify the region. Punch downs twice daily made sure all the best parts of the fruit were extracted. The wine was pressed to complete dryness and went to barrel with moderate lees where it aged for 20 months in French oak barrels, 50% new.

Tasting Notes

Along with the deep berry/cranberry fruit character, this lovely wine shows the whole spice cabinet in aromas and flavors. You will find Chinese five spices, nutmeg, cinnamon, and cardamom, followed with a balanced vanillin note from new French Oak barrels.

Food Pairings

Ideal partners are grilled salmon or herb-rubbed roasted pork loin with braised red cabbage.

Au Bon Climat & Clendenen Family Vineyards

SALES: +1 (805) 680-8077 | WINERY: +1 (805) 937-9801

AUBONCLIMAT.COM