

Au Bon Climat



2019

Pinot Noir, Lala Panzi Vineyard

Located in the Russian River Valley, Lala Panzi Vineyard 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. A long and slow fermentation, extracts pretty but complex Pinot flavors that typify its growing region.

AT A GLANCE

APPELLATION:
Russian River Valley

VINEYARD:
Lala Panzi Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months 50% new François
Frères French oak

HARVEST: September 5, 2019

ALCOHOL: 13.5%

ACIDITY: 4.6 g/L

pH: 3.66

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

Luscious, feminine, pretty, aromatic...this Pinot tastes like the Russian River Valley. It is sophisticated and beautifully balanced. Along with the red berry/cranberry fruit character, this lovely wine shows an amazing array of aromas and flavors. You will find Chinese five spices, nutmeg, cinnamon, and cardamom, followed with a balanced vanillin note from 50% new French oak barrels.

Food Pairings

This Pinot would be the perfect accompaniment to grilled salmon, rack of lamb, or an herb rubbed roasted pork loin with braised red cabbage.

From The Winemaker

The farming protocol at Lala Panzi remains the same as from the beginning: stringent canopy management, organic farming, manual tilling and weed control, micro-management of ripening assessment, and ultimately a quick, early morning harvest at the best possible balance. Five Pinot Noir clones are planted: 114, 115, 667, and the 777 clones from the University of Dijon in Burgundy, and the traditional Pommard selection from UC Davis. The extraordinary fruit is sorted vigorously in the vineyard, and trucked to the winery in the cool of the night arriving early morning. They are the first grapes to arrive nearly every harvest. Once again, no adulterations were done to the grapes. A long and slow fermentation, extracts pretty but complex Pinot flavors.

As with all our Pinot Noirs, we are “hands-on”. Every Pinot Noir is fermented in 5-ton open-top fermenters, which are punched down once or twice a day. These punch downs breakup the cap of skins that rises to the surface and pushed back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is pressed to complete dryness and goes to barrel with moderate lees. This wine was aged for 20 months in François Frères French oak barrels, 50% new.

Au Bon Climat & Clendenen Family Vineyards

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