

BARHAM MENDELSON

2017 Pinot Noir

In 1998, Barbara Barham Mendelsohn and Richard Mendelsohn planted 5 acres of Pinot Noir at Lala Panzi Ranch in the Russian River Valley near Healdsburg in Sonoma County. To achieve their goal to produce exemplary Pinot Noir using strict, organic methods, they engaged like-minded, top industry leaders viticulturalist Fred Peterson and winemaker Jim Clendenen. A joint venture between Jim Clendenen and the Mendelsohns created the Barham Mendelsohn label.

AT A GLANCE

APPELLATION:
Russian River Valley

VINEYARD:
Lala Panzi

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months, 33% new François
Frères French oak barrels

HARVEST: August 21, 2017

ALCOHOL: 13.5%

ACIDITY: 6.7 g/L

pH: 3.43

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

From The Winemaker

The vineyard is organically farmed in the most meticulous fashion. Farming protocol at Lala Panzi includes 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. Five Pinot Noir clones are planted: 114, 115, 667, 777 and the traditional Pommard selection. The extraordinary fruit is sorted vigorously in the vineyard, and trucked to the winery in the cool of the night arriving early morning.

As with all our Pinot Noirs we are “hands-on”. The wine underwent a 14 day fermentation, with punch downs twice a day, to ensure we get all the best parts of the Pinot grapes. The wine is pressed to complete dryness, put to barrel with moderate lees, and aged in Allier and Vosges forest wood coopered by François Frères of St. Romain for 20 months. The wine was racked once after malo-lactic fermentation and bottled unfiltered.

Tasting Notes

Pinot from this region has a signature spice. When meticulously grown fruit meets stellar winemaking, the result is a sophisticated, beautifully balanced red showing racy, deep berry fruit, and an Oriental spice character that is mouth-filling. Exquisite.

Food Pairings

Match with butterflied lamb, chargrilled steak, or roast pork with herbs and fennel.



Au Bon Climat & Clendenen Family Vineyards

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