

# BARHAM MENDELSON

## 2019 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:** September 5, 2019

**ALCOHOL:** 13.5%

**ACIDITY:** 4.6 g/L

**pH:** 3.66

**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 hand harvested, sorted vigorously in the vineyard, and then trucked to the winery in the cool of the night arriving early morning.

As with all our Pinot Noirs we are “hands-on”. A long and slow fermentation in 5 ton open-top fermentors extracts pretty but complex Pinot flavors. Manual punch downs, twice a day, is another measure to ensure we get all the best parts 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, 33% new.

### Tasting Notes

We sort vigorously in the vineyard and ferment slowly to extract pretty Pinot flavors. A few years of bottle age has this wine showing the whole spice cabinet in aromas and flavors. You will see Chinese five spices, nutmeg, cinnamon, and cardamom, followed with a balanced vanillin note from the new French oak barrels. This a rich Pinot Noir with black cherry, cassis and cocoa flavors all mixed with complexity form a perfectly aged Pinot Noir.

### 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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