

Au Bon Climat



2020

Pinot Noir, Lala Panzi Vineyard

The Pinot Noirs of Russian River Valley have their own signature fruit character that Jim Clendenen found intriguing. Located in that wine growing AVA, Lala Panzi Vineyard is a five acre vineyard planted in 1998 exclusively to Pinot Noir 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 is usually the first grapes of the vintage.

AT A GLANCE

APPELLATION:
Russian River Valley

HARVEST: August 19, 2020

VINEYARD:
Lala Panzi Vineyard

ALCOHOL: 13.5%

VARIETAL:
100% Pinot Noir

ACIDITY: 4.9 g/L

COOPERAGE:
20 months 50% new François
Frères French oak

pH: 3.6

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

This Pinot shows a sense of place with its aromatic, refined fruit flavor profile, balanced structure, and silky texture that typify the region. The raspberry, tart cherry, and cranberry character is enhanced by notes of baking spices including nutmeg, anise, and cardamom ending with a balanced vanillin note from French oak barrels.

Food Pairings

Enjoy with grilled salmon, roast herbed crusted chicken, pulled pork, lamb souvlaki, or duck paté.

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, 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. 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 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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