

Au Bon Climat



2021

Pinot Noir, Lala Panzi Vineyard

Jim Clendenen was captivated by the unique fruit character of Russian River Valley Pinot Noirs. Situated in this renowned AVA, Lala Panzi Vineyard, owned by Barbara and Richard Mendelsohn, spans five acres exclusively dedicated to Pinot Noir. The exceptional fruit undergoes rigorous sorting in the vineyard before being transported to the winery overnight, ensuring optimal freshness. Following a long and deliberate fermentation process, this Pinot Noir reveals the intricate flavors characteristic of its esteemed terroir, showcasing the best of the Russian River Valley.

AT A GLANCE

APPELLATION:
Russian River Valley

VINEYARD:
Lala Panzi Vineyard

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months 50% new François
Frères French oak

HARVEST: August 23, 2021

ALCOHOL: 13.5%

ACIDITY: 6.2 g/L

pH: 3.59

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

Hints of dried mahogany intertwine with dark boysenberry in the front, gradually giving way to notes of fresh pomegranate and whipped cream with aeration. Fruit-forward flavors of tart cherry and cranberry are complemented by savory undertones of black olive, white pepper, and baking spices.

Food Pairings

Enjoy this pinot noir with lighter dishes such as baked brie with a cherry compote, or more substantial dishes like grilled lamb chops and herb-roasted chicken.

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 24 months in François Frères French oak barrels, 50% new.

Au Bon Climat & Clendenen Family Vineyards

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