

Au Bon Climat



2022

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 18, 2022

ALCOHOL: 13.5%

ACIDITY: 6.3 g/L

pH: 3.48

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$40

Tasting Notes

An exceptional vintage, the 2022 Lala Panzi Pinot Noir reveals remarkable complexity and depth. The bouquet is layered with black cherry, currant, and brambleberry, creating a bold foundation. Fragrant notes of dried thyme, sumac, and saffron weave through the aromatic profile, adding intrigue and elegance.

On the palate, flavors of ripe plum, bitter almond, sarsaparilla, and molasses unfold, creating a rich and dynamic tasting experience. The wine finishes with firm, drying wood tannins that balance the lush flavors and enhance its overall complexity, leaving a lasting impression.

From The Winemaker

The Lala Panzi Vineyard continues to showcase its exceptional terroir and meticulous care. Multiple clones—114, 115, 667, 777, and Pommard—planted throughout the vineyard contribute distinct layers and complexity to the wine. The growing season saw abundant sunshine, which allowed for optimal phenolic development and an impressive concentration of flavors. Harvested in the cool of the morning just before a late-season heat wave, the fruit arrived at the winery in pristine condition, ensuring an ideal start to the fermentation process.

Carefully monitored fermentation drew out the nuanced character of each clone, resulting in a Pinot Noir with remarkable depth and elegance.

Food Pairings

The 2022 Lala Panzi Pinot Noir pairs beautifully with a range of dishes. For lighter fare, try it alongside baked brie topped with a blackberry or currant compote. For heartier options, this vintage complements grilled lamb chops, herb-roasted chicken, or even a slow-cooked pork tenderloin with a molasses glaze, echoing the wine's rich and complex flavors.

Au Bon Climat & Clendenen Family Vineyards

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