

# Au Bon Climat



2023

## 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:**  
20 months, 50% new François Frères French oak

**HARVEST:** September 13, 2023

**ALCOHOL:** 13.5%

**ACIDITY:** 5.5 g/L

**pH:** 3.58

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

## Food Pairings

Enjoy this Pinot Noir with refined plates such as seared duck breast with blackberry reduction, or lean into rustic comforts like slow-braised short ribs with root vegetables and a wild mushroom and thyme galette.

## Tasting Notes

The nose is lush and expressive, layered with blackberry, bramble, sage, violet, and a touch of maple. On the palate, flavors of cherry compote, spiced rum cake, and freshly cracked black pepper unfold with richness and depth. Medium in body, the wine is framed by firm, lingering tannins. Which gives it a confident structure and a more robust texture than some of our other Pinot Noirs.

## 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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