

BARHAM MENDELSON

2018 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: August 29, 2018

ALCOHOL: 13.5%

ACIDITY: 6.9 g/L

pH: 3.53

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, and the 777 clones from the University of Dijon in Burgundy, and the traditional Pommard selection from UC Davis. The extraordinary fruit is sorted vigorously in the vineyard, and 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. Punch downs, once or 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

Pinot from this Russian River Valley has a signature spice. When meticulously grown fruit meets stellar winemaking, the result is a sophisticated, beautifully balanced red showing racy, red and black cherry and plum fruit, and an Oriental spice character that is mouth-filling and beguiling.

Food Pairings

Match with sausage stuffed mushrooms, grilled salmon, and the classic Beef Bourguignon



Au Bon Climat & Clendenen Family Vineyards

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