

# BARHAM MENDELSON

## 2021 Pinot Noir

In 1998, Barbara Barham Mendelsohn and Richard Mendelsohn planted 5 acres of Pinot Noir at their Lala Panzi Ranch in the Russian River Valley near Healdsburg in Sonoma County. To achieve their goal of producing exemplary Pinot Noir using strict, farming methods, they engaged like-minded, top industry leaders viviculturalist 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:**  
24 months, 33% new François  
Frères French oak barrels

**HARVEST:** August 23, 2021

**ALCOHOL:** 13.5%

**ACIDITY:** 6.0 g/L

**pH:** 3.58

**RESIDUAL SUGAR:** <0

**SUGGESTED RETAIL:** \$40

### From The Winemaker

The vineyard is 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 fermenters extracts pretty but complex Pinot flavors. Manual punch downs, 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 24 months in François Frères French oak barrels, 33% new.

### Tasting Notes

This pinot noir features an intriguing fusion of cured pine and dark marionberry at the forefront, evolving gracefully with hints of cranberry tart, allspice, and cream upon aeration. This medium-plus-bodied wine offers a lingering finish, promising a memorable tasting journey.

### Food Pairings

Enjoy this wine with accompanying dishes such as chargrilled steak, butterflied lamb, or grilled portobello mushrooms with garlic butter.



Au Bon Climat & Clendenen Family Vineyards

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