



Lang & Reed 2013 Chenin Blanc – Mendocino

In 1993, we produced our first wine, a Cabernet Franc, the varietal that has been our singular focus for the past twenty years - that is, until now. Lang & Reed is releasing its first white wine, a Chenin Blanc!

This white wine is twenty years in the making, and our inspiration remains the Loire Valley in France where Chenin Blanc gained its fame. The source of grapes for this inaugural release come from a region in Mendocino referred to as the 'Talmage Bench'. The vineyard, located on the east side of the Russian River in an area that has excelled with Chenin Blanc for many years, is planted on a gentle, north-facing slope with excellent aspect allowing for great drainage and even ripening without too much heat accumulation.

Its vinification is a collaborative effort between John and son, Reed. Reed has had his hand in making white wine on three continents - Sauvignon Blanc in New Zealand, Chardonnay in Napa Valley and Chenin Blanc in Chinon, France. For this wine, the grapes were whole-cluster pressed, left to settle for a day, then transferred into 10 barrels, two of which were stainless steel, the balance being seasoned French oak. Six of the barrels were inoculated with selected yeast strains, while four were allowed to ferment on the indigenous yeast. The lees were stirred (battonage) bi-weekly until two weeks before bottling in May. The final assemblage proved greater than any of the individual barrels.

Description

Brilliantly clear with hints of lemon yellow color, the aromas are a refined mix of floral and fruit scents with the unmistakable honeycomb wax note. Its light color and delicate entrée belie the volume on the palate - an expansive range of fresh fruit flavors and almond skin texture dovetailed with brisk acidity and a long, lingering finish.

Varietal Composition	100% Chenin Blanc
Appellation	100% Mendocino – Talmage Bench
Alcohol Content	13.30%
Total Acidity	0.64g/100mL
pH	3.33
Residual Sugar	0.18g/100mL
Cooperage	French Oak & Stainless Steel Barrels – 7 Months
Case Production	202 Cases (12 x 750mL)
Bottling Date	May 6, 2014
Label Design	Jeanne Greco, Caffè Greco Design, New York
Release Date	Bastille Day, July 14, 2014

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