



Lang & Reed 2014 Chenin Blanc – Napa Valley

This 2014 Chenin Blanc from Napa Valley is the first vintage in Lang & Reed's exploration of this wonderful grape! A generation ago the noble Chenin Blanc was the most widely planted white grape in the Napa Valley, almost double the acreage of Chardonnay. Today, there are a scant 14 acres, which are in high demand by a new generation of winemakers who seek to create something special from this unique grape. For Lang & Reed the inspiration remains the Loire Valley in France, where Chenin Blanc gained its fame. The source for this bottling comes from the Oak Knoll District in the Napa Valley. The vineyard, located just a stone's throw from the Napa River, is in an area noted for its cool climate and well drained soils.

The wine's 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, and then transferred into 6 barrels, two of which were stainless steel and the balance into seasoned French oak. Three of the barrels were inoculated with selected yeast strains, while three 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

The Lang & Reed 2014 Chenin Blanc – Napa Valley has gentle scents of peach and honeycomb, the traditional varietal aromas, with a touch of bruised apple and pear. On the palate, the aromas are mirrored and given an even stronger presence with yellow apple and tart Meyer lemon underpinnings. The texture is tender, and the flavors broaden with a touch of saline minerality that leads into a lengthy finish with crisp acidity, adding to the wines refreshing character. It will blossom and gain in complexity with additional bottle time.

Varietal Composition	100% Chenin Blanc
Appellation	100% Oak Knoll District – Napa Valley
Alcohol Content	13.50% by Volume
Total Acidity	0.58g/100mL
pH	3.47
Cooperage	French Oak & Stainless Steel Barrels – 7 Months
Case Production	125 Cases (12 x 750mL)
Bottling Date	May 12, 2015
Label Design	Jeanne Greco, Caffè Greco Design, New York
Release Date	Bastille Day, September 15, 2015
UPC Code	855226003324

Lang & Reed Wine Company
Post Office Box 662
Saint Helena, Napa Valley, California
707-963-7547 (Phone) 707-963-7333 (Fax)
WWW.LANGANDREED.COM