



Lang & Reed 2017 Chenin Blanc – Mendocino

When we began our exploration into Chenin Blanc, we never imagined that that we would be on the front wave of a California renaissance of this very noble variety. In the past five years, the demand for and the number of wineries producing wine from Chenin Blanc has exploded. Our Mendocino Chenin Blanc has received outstanding critical review, topping lists that include *The Wine Spectator*, *Wines & Spirits Magazine*, and *Sunset Magazine*.

This 2017 Chenin Blanc from Mendocino is the fourth vintage from vineyards located in Mendocino County in Northern California. The inspiration remains the Loire Valley in France, where Chenin Blanc gained its fame. The source for this bottling comes 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 in growing Chenin Blanc for many years, was planted in 1980 on a gentle, north-facing slope with excellent aspect that allows for great drainage and even ripening without too much heat accumulation. This 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 13 barrels, two of which were stainless steel and the balance being seasoned French oak. Half of the barrels were inoculated with selected yeast strains, while the other half were allowed to ferment on the indigenous yeast. The lees were stirred bi-weekly until two weeks before bottling in early March. The final assemblage proved greater than any of the individual barrels.

Description

Our Lang & Reed 2017 Chenin Blanc – Mendocino has a white peach flash of aroma that expands to include scents of fresh apple and linden blossom. The flavors are equally expressive, with peach and stone fruit flavors and a healthy hint of honeycomb. The finish is extremely brisk with keen acidity but yet with a lingering texture that bodes well for additional complexity with some cellar time. At this stage this is a perfect wine for spring afternoons and summer evenings, paired with light cheeses and summer fare as well as opened for gatherings of good friends.

Varietal Composition	100% Chenin Blanc
Appellation	100% Mendocino – Talmage Bench
Alcohol Content	13.50% by Volume
Total Acidity	0.56g/100mL
pH	3.33
Residual Sugar	0.44g/100mL
Cooperage	French Oak & Stainless Steel Barrels – 5 Months
Case Production	375 Cases (12 x 750mL)
Bottling Date	March 16 th , 2018
Label Design	Jeanne Greco, Caffe Greco Design, New York
Release Date	May Day – May 1 st , 2018
UPC	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