



## Lang & Reed 2016 Chenin Blanc – Napa Valley

This 2016 Chenin Blanc - Napa Valley is the third vintage in Lang & Reed's exploration of this wonderful grape in this appellation! 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 that are in high demand by a new generation of winemakers, who seek to create something special from this unique varietal. 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 is located a stone's throw from the Napa River, 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 10 barrels, two of which were stainless steel and the remainder were seasoned French oak. Half of the barrels were inoculated with selected yeast strains, while the balances were allowed to ferment on the indigenous yeast. The lees were stirred (battonage) bi-weekly until February, one month before bottling. The final assemblage proved greater than any of the individual barrels.

### Description

The Lang & Reed 2016 Chenin Blanc – Napa Valley has a brilliant green-gold color that flashes when swirled and then gives off an inviting aroma of stone fruit, peach, pear, and a touch of honey. On the palate, jasmine and herbs come along with apricot nectar and orange blossom honey, while showing off a bracing acidity and a slight saline, mineral complexity. This wine is a full mouthful of flavor... no shrinking violet here! With its underlying structure, it will age beautifully over the next few years.

Varietal Composition	100% Chenin Blanc
Appellation	100% Oak Knoll District – Napa Valley
Alcohol Content	13.50% by Volume
Total Acidity	0.66g/100mL
pH	3.40
Cooperage	French Oak & Stainless Steel Barrels – 4 Months
Case Production	248 Cases (12 x 750mL)
Bottling Date	April 5, 2017
Label Design	Jeanne Greco, Caffe Greco Design, New York
Release Date	October 1, 2017
UPC	855226003324

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