



Lang & Reed 2018 Chenin Blanc – Mendocino

When we began our exploration into Chenin Blanc, never could we have imagined that we would be on the front wave of a California renaissance of this very noble variety. In just the past five years, the demand for and the number of wineries producing wine from Chenin Blanc has exploded. Our Mendocino Chenin Blanc has been met with outstanding critical review, topping lists that include *The Wine Advocate*, *The Wine Spectator*, *Wines & Spirits*, and *Sunset Magazine*. This 2018 Chenin Blanc from Mendocino is the fifth 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 1978 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 9 barrels, two of which were stainless steel and the balance being seasoned French oak. Half of the barrels were allowed to ferment on the indigenous yeast while the other half were inoculated with selected yeast strains. The lees were stirred [battonage] bi-weekly until two weeks before bottling in the middle of March. The final assemblage proved greater than any of the individual barrels.

Description

The Lang & Reed 2018 Chenin Blanc from Mendocino is our fifth version of this wine, and it initially displays aromatic notes of white peach, honeycomb, and wet stone. The flavors unfold with energetic fruit, layers of texture, and a touch of saline which finishes with tight minerality. The wine is lifted and pleasant, yet possesses the depth to gain complexity and nuance with a few years of cellaring.

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| Varietal Composition | 100% Chenin Blanc |
| Appellation | 100% Mendocino – Talmage Bench |
| Alcohol Content | 13.30% by Volume |
| Total Acidity | 0.64g/100mL |
| pH | 3.19 |
| Residual Sugar | 0.22g/100mL |
| Cooperage | French Oak & Stainless Steel Barrels – 5 Months |
| Case Production | 225 Cases (12 x 750mL) |
| Bottling Date | April 26 th , 2019 |
| Label Design | Jeanne Greco, Caffe Greco Design, New York |
| Release Date | July 1, 2019 |
| UPC | 855226003324 |
| SRP | \$27.00 |

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