



Lang & Reed 2020 Chenin Blanc – Mendocino

When we began our exploration of Chenin Blanc, never could we have imagined that we would be on the wave of a California renaissance of this very noble variety. Almost lost in the dusty cellar of underappreciated wines in California, the demand for and the number of wineries producing Chenin Blanc has exploded in five short years. This 2020 Chenin Blanc is the seventh 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 Winemaker John Skupny and his son, Reed. For this wine, the grapes were whole-cluster pressed, left to settle for a day, and then transferred into 19 barrels, four of which were stainless steel and 15 were French oak. Half was allowed to ferment on the native yeast, and half was inoculated with select organic yeast strains. The lees were stirred, also known as batonnage, bi-weekly until two months before bottling. The final assemblage proved greater than any of the individual barrels. One of the hallmarks of the Lang & Reed Chenin from Mendocino is its immediacy of drinkability, yet with a sense that there is more pleasure to be had with a little bottle age. As Connoisseurs Guide to California Wine has noted about our Mendocino Chenin, *"There is a certain, hard-to-define sense of seriousness at work here that augers well for more and more complexity with time, and it has all of the pieces in place to evolve splendidly for another half-decade..."*

Description

This Lang & Reed 2020 Chenin Blanc initially displays aromas of delicate sweetness of orange blossom and stone fruit, with a light hint of the saline scent of sea air, all topped off with notes of honey. Energetic fruit that mirrors the aromas and unfolds into peach and nectarine fruit on the palate with rounding flavors of white melon. The wine exhibits quiet confidence throughout, with a smooth texture, long-lasting flavors and a hint of minerality and tartness in the finish. Though very enjoyable now, in its youth, this wine possesses enough depth to gain complexity and nuance with a few years of cellaring.

Varietal Composition	100% Chenin Blanc
Appellation	100% Mendocino – Talmage Bench
Alcohol Content	13.77% by Volume
Total Acidity	0.62g/100mL
pH	3.14
Residual Sugar	0.16 g/L
Cooperage	French Oak & Stainless Steel Barrels – 6 Months
Case Production	480 Cases (12 x 750mL)
Bottling Date	April 28, 2021
Label Design	Jeanne Greco, Caffè Greco Design, New York
Release Date	Fall 2021
UPC	855226003324
SRP	\$30.00/750mL

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