



Lang & Reed 2021 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 2021 Chenin Blanc is the eighth 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. In 2021, we faced the second year of severe drought, which reduced the crop significantly, resulting in only 7 barrels of wine. 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 recently noted upon surveying all the Lang & Reed Chenin Blanc made over the past decade: *The Lang & Reed Chenin Blanc bottlings demonstrated a sense of depth and a range of character rarely found in California Chenin Blancs, but then very few local renditions are made with quite the same dedication to getting the best possible grapes from the very best sites and then getting out of the way of what they have to say!*

Description

A fresh and brisk mix of peach, pear skin and ocean breeze take the lead in the aromatics of this vintage and are made more engaging with after scents of linden blossom and faint minerality. On the palate, similar flavors are amplified, unveiling a wine more complex than first anticipated. With just enough acidity, these lightly honeyed flavors remain fresh and lively through the finish. Exuding classic Chenin Blanc charm and drinkability, this wine has the makeup to age for a handful of years with good cellaring.

Varietal Composition	100% Chenin Blanc
Appellation	100% Mendocino – Talmage Bench
Alcohol Content	13.89% by Volume
Total Acidity	0.51g/100mL
pH	3.29
Residual Sugar	0.09 g/L
Cooperage	French Oak & Stainless Steel Barrels – 6 Months
Case Production	148 Cases (12 x 750mL)
Bottling Date	July 20, 2022
Label Design	Jeanne Greco, Caffe Greco Design, New York
Release Date	November 2022
UPC	855226003324
SRP	\$32.00/750mL

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