



Lang & Reed 2022 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 2022 Chenin Blanc is the ninth 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 Winemakers John Skupny and his son, Reed Skupny. In 2022, an easy-going growing season was turned upside down with a heatwave, starting on Labor Day weekend and extending for ten days. When the heat wave subsided, this beautiful 42-year-old vineyard held up and provided us with beautiful fruit at slightly lower sugar levels, but with full maturity. Vinified by Lang & Reed's standards, we were able to produce a wine, light on its feet but with the full compliments of flavors and intrigue. 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 not getting out of the way of what they have to say!"*

Description

Engaging aromas of mixed stone fruit, lychee, and honeysuckle are followed by similar flavors on the palate with a lifting texture that includes a touch of varietal beeswax. The flavors linger with a pleasant mix of fruit and other savory impressions. The firm acidity both assists in supporting the middle richness, as well as providing for a bright, mouthwatering, and refreshing wine.

Varietal Composition	100%	Chenin Blanc
Appellation	100%	Mendocino – Talmage Bench
Alcohol Content	12.5%	by Volume
Total Acidity	6.20g/L	
pH	3.22	
Residual Sugar	1.50 g/L	
Cooperage	French Oak & Stainless Steel Barrels – 6 Months	
Case Production	270 Cases (12 x 750mL)	
Bottling Date	August 21, 2023	
Label Design	Jeanne Greco, Caffè Greco Design, New York	
Release Date	September 2023	
UPC	855226003324	
SRP	\$35.00/750mL	

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