

Robb Report

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The 7 Best Napa Valley Whites to Sip This Summer 2025

It's truly the perfect time of year to crack open a chilled white.

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By [MIKE DESIMONE AND JEFF JENSSEN](#)



When you ask the majority of white wine lovers about white wines from Napa Valley, they'll immediately start talking about their love (or hate) of Chardonnay, which has been popular since a version of the variety made by Mike Grgich at Chateau Montelena took first place at the 1976 Judgement of Paris tasting in France. It remains a favorite among wine aficionados today, although it comes in several different styles, from crisp, clean, and unoaked bottlings through rich, buttery, and oaked versions. Although Napa is famous for its Chardonnay, the fact is that if you can name a white grape, someone is growing it here.

Many people don't realize that one of the first grapes ever planted in the valley was Chenin Blanc, which is now experiencing a resurgence, while Sauvignon Blanc from here has been popular since Robert Mondavi made his first Fumé Blanc in the late 1960s. White wines are definitely popular during the summer months because the only appliances we want to turn on are the air conditioner, the refrigerator, and wine coolers, and certainly not the oven, broiler, or stove. We prefer uncooked or easily prepared foods like cheese, charcuterie, chilled shrimp, salads, or cold pasta salads. It's truly the perfect time of year to enjoy refreshing white wines, and besides Chenin Blanc, Sauvignon Blanc, and Chardonnay, we're drinking Napa-grown varieties that originated in the Rhône Valley. Here are seven to cool you down and enjoy with your favorite meals this week [or anytime].

Lang & Reed 2015 Chenin Blanc



The team at Lang & Reed likes to remind wine lovers that Chenin Blanc was one of the most widely planted grapes in Napa Valley only a few decades ago, but today fewer than 20 acres remain. The team currently takes its inspiration from wines made in the Loire Valley and implements techniques such as whole bunch pressing, the use of both indigenous and inoculated yeast, and immediate transfer from one new oak barrel to the next new oak barrel only one day after pressing. The 2015 represents one of Lang & Reed's first vintages of Chenin Blanc, and we were lucky to find a bottle tucked away at the back of one of our wine racks. Once opened, we immediately realized the ageing potential of this stunning wine. It has aromas of yellow peach, honeycomb, and apricot that transition to full-bodied mouthfeel and flavors of peach, ripe mango, and a touch of salinity in the finish. We think it's drinking perfectly right now and found some available on the winery website as a library release, so don't hesitate. \$90.btlWWW.langandreed.com

**Lang & Reed Napa Valley
Spring House
1244 Spring Street – St. Helena – California 94574
707-963-7547**