



Lang & Reed 2023 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 2023 Chenin Blanc is the tenth 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. The 2023 vintage turned out to be one of the coolest and elongated growing seasons, compared to most recent years. The fruit was harvested in the last week of September, which provided a lengthy "hang time," helping to create one of the most complex Chenin Blancs that Lang & Reed has produced. 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

The distinctive aroma of a spring flower blossoms mingling with nectarine and other stone fruits abound. It is fresh, vibrant, and effusive. When it first hits the palate, it is lively and bright, but there is a richness that belies the fresh aromas with layers of fruit, honey tones, and a touch of saline minerality. This is a very complex and lengthy wine, which finishes with brisk acidity and a slight chalky note. It has all the brilliance to be a perfect foil to fresh oysters, yet the stuffing to take on heartier fare like grilled salmon or roasted chicken.

Varietal Composition	100%	Chenin Blanc
Appellation	100%	Mendocino – Talmage Bench
Alcohol Content	13.9%	by Volume
Total Acidity	6.1 g/L	
pH	3.08	
Residual Sugar	.66 g/L	
Cooperage	French Oak & Stainless Steel Barrels – 9 Months	
Case Production	252 Cases (12 x 750mL)	
Bottling Date	August 8, 2024	
Label Design	Jeanne Greco, Caffè Greco Design, New York	
Release Date	September 2024	
UPC	855226003324	
SRP	\$35.00/750mL	

Lang & Reed Napa Valley
1244 Spring Street
Saint Helena, California 94574
707-963-7547 WWW.LANGANDREED.COM