



## Lang & Reed 2024 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 the last decade. This 2024 Chenin Blanc is the eleventh 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 1980 on a gentle, north-facing slope, overlooking the Russian River, with excellent aspect that allows for great drainage and even ripening without too much heat accumulation.

This wine's vinification is a father and son collaboration since 2013, with winemakers, John and Reed Skupny working together with this vineyard. The 2024 vintage certainly contained its challenges, including intermittent heatwaves in mid-summer, but the fruit was harvested at the end of the first week in September in fine and ripe condition. The long, slow barrel fermentation provided for a very complex wine. 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 gentle floral aroma of honeysuckle and stone fruits mix with the slightest hints of lemon meringue, giving the impression of a ripe version of Chenin Blanc. Its inner core of scents gives a show of pear and apple skin. When it first hits the palate, it is lively and bright, but there is also a richness incorporating layers of fruit, honey tones, and a touch of saline minerality. This is a very complex and lengthy wine, which, not only, finishes with brisk acidity, but also continues with layers of lush fruit. It has all the brilliance to be a perfect match to oysters and other shellfish, 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	14.5% ABV
Total Acidity	6.2g/L
pH	3.09
Cooperage	French Oak – 9 Months
Case Production	252 Cases (12 x 750mL)
Bottling Date	August 20, 2025
Label Design	Jeanne Greco, Caffè Greco Design, New York
Release Date	September 2025
UPC	855226003324
SRP	\$35.00/750mL

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