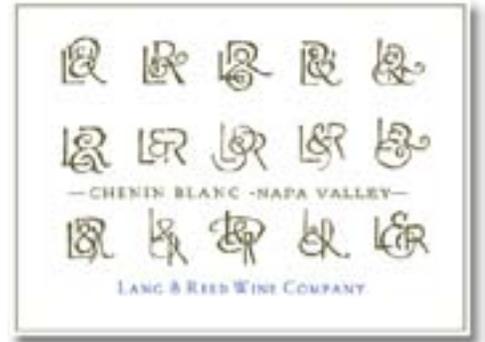


CLUB CRUSH WHITE *November Shipment (#6 - 2016)*

LANG & REED 2015 CHENIN BLANC NAPA VALLEY, CALIFORNIA

Lang & Reed was founded by John and Tracey Skupny in 1996 and is named after their two sons. John has a long history of working with well-known Napa wineries including Caymus, Clos du Val and Niebaum-Coppola and today still consults on the side. What was a novel idea in 1996 and still is somewhat today in the Napa Valley is a winery that focuses its efforts on Cabernet Franc and to a lesser degree Chenin Blanc.

This Chenin Blanc is the second vintage in Lang & Reed's exploration of this noble grape that, a generation ago, was the most widely planted white grape in the Napa Valley, almost double that of Chardonnay. Today, there are 14 acres that are in high demand by a new generation of winemakers, who seek to create something special from this unique varietal. For Lang & Reed, the inspiration remains the Loire Valley in France, where Chenin Blanc gained its fame. The source for this bottling comes from the Oak Knoll District in the Napa Valley.



TASTING NOTES: Peach and tropical fruit that are immediately on the nose, with the necessary hint of honeycomb (the traditional varietal character), and a lesser expression of apple and citrus. On the palate, the aromas are mirrored and given an even stronger presence with yellow apple exotic citrus notes, which give it an accurate tartness. The texture is tender, and the flavors broaden with a touch of saline minerality, which leads into bright crisp acidity, adding to the wine's refreshing character. It will blossom and gain in complexity with additional bottle time.

Composition: 100% Chenin Blanc

Production: 125 cases

Regular Price. . . \$27.99 CLUB CRUSH PRICE. . . \$25.19

AEQUOREA 2015 VIOGNIER SPANISH SPRINGS VINEYARD SAN LUIS OBISPO, CALIFORNIA

Aequorea (Latin for 'of the sea') began as a pilgrimage out to the westward side of the Santa Lucia Mountains and the coastal plains, into vineyards farther west than any other sites on the Central Coast. Working closely with growers who possess a shared passion for farming sites this close to the Pacific Ocean, we focus on single-vineyard Pinot Noir and aromatic whites, producing wines that are transparent of their terroir and the extremity of where they lie. All of the vineyards are no more than 6 miles from the ocean, blanketed by a thick marine layer in the summer which recedes each afternoon as the cool breezes arrive off the Pacific.

Making Viognier is always such a challenge for me, in that I aim for a style so much different than what is typically produced in California. Instead, I strive to make a Viognier that showcases what can be done with the variety on the extremes of the coast where it struggles to ripen. At only 2 miles from the ocean in Pismo Beach, Spanish Springs is on the edge of where Viognier can be grown.

TASTING NOTES: Super aromatic, floral, and loaded with brightness and minerality, the 2015 features a racy profile of white stone fruit, snappy citrus, freshly cut pineapple, and an amazing finish. The strong beam of natural acidity gives it freshness for days.

Composition: 100% Viognier

Production: 132 cases

Regular Price. . . \$32.99 CLUB CRUSH PRICE. . . \$29.69

