

General Info**Country:** USA**Region:** Napa Valley**Appellation(s):** St. Helena**Producer:** John and J Reed Skupny**Year Founded:** 1996**Annual Production Total:****Farming:** Sustainable**Lang & Reed**

Founders Tracy and John Skupny have been crafting Cabernet Franc in Napa Valley since 1996. In the early 80s, after spending their formative years as part of Kansas City's Hospitality scene, they brought their appreciation for French styles of Cabernet Franc along to Napa. What they found was a more Bordeaux focused approach in the use of the grape.

Realizing the region needed more immediately drinkable weeknight wines they set out to make that happen by exploring the broad range of aromatics and flavors that emerge from Cabernet Franc. John and Tracy's goal in producing this varietal was to bottle wines that are "Ultimately gulp-able, but not simple". Although the grape is much more adaptable than Cabernet Sauvignon the plantings of Cabernet Franc have decreased at an astounding rate over the last 40yrs in favor of more marketable plantings. This drives the Skupny family to stay true to their philosophy and continue to produce these small production wines with integrity and a sense of place.

Dedicated to maintaining independence and a family owned winery, they have been joined by their son J Reed and his wife Megan. Reed's experience in vineyards of the Loire Valley has driven the family to expand their representation of the Loire by producing beautiful Chenin Blanc from Mendocino. We could not be more honored to represent this dynamic family and their forward-thinking approach to making special wines that are delicious on release and capable of aging beautifully.

The Wines**Cabernet Franc**

100% Cabernet Franc from multiple CA vineyards (36% Napa Valley, 28% Cienega Valley (San Benito County), 18% Alexander Valley (Sonoma County), 18% Rockpile (Sonoma County). Cooperage in seasoned French Oak Barrel for 14 months. Current release 2022 2021 available in 375ml

Chenin Blanc - Mendocino

100% Chenin Blanc from Talmage Bench. whole-cluster pressed, left to settle for a day, transferred into 19 barrels, 4 of which were stainless steel and 15 were French oak. Half was allowed to ferment on the native yeast, and half was inoculated with select organic yeast strains. Batonnage, bi-weekly until two months before assemblage and bottling. 2020 Vintage