

HENDRY



**NAPA VALLEY
UNOAKED CHARDONNAY
2012**

The Hendry Vineyard is located on bench lands west of the town of Napa. The vines grow on thin stony Boomer series soils between 200 and 300 feet above sea level. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate.

This wine is a blend from our Block 9 (KD Selection), Block 19 (Dijon 96), Block 20 (Dijon 95), and Block 21 (Old Wente Selection). It was whole-cluster crushed and fermented entirely in stainless steel at a cold temperature to preserve the fresh fruit flavors. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Soft, floral aromas of honeysuckle, nectarine and apple peels. Balanced and pleasant on the palate, with summer fruit flavors. The full, appealing palate and moderate acid of the pure, stainless-steel fermented fruit from all of our chardonnay blocks make this our favorite summer Friday wine. This wine is an eye-opener for those who only know chardonnay in the barrel-fermented form.

The alcohol is 13.5 %
1709 cases produced