



**NAPA VALLEY
UNOAKED CHARDONNAY
2013**

The Hendry Vineyard is located on bench lands west of the town of Napa. The vines grow on thin stony 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). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature. It is kept away from oxygen exposure by a layer of inert gas at the top of the tank. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool transitional climate. In the tank, it was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Aromatically delicate. Peach and nectarine on the palate. Tangy, with a slight citrus-pith edge. Rounded mid-palate and moderate acid. A tasty wine well-chilled on a hot summer day, best with lighter foods. This would be well-suited to a citrus-dressed cold chicken breast, pasta primavera, or a bay shrimp salad.

The alcohol is 13.8 %
1,701 cases produced