

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2015 UNOAKED CHARDONNAY

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 selection from one or more of our chardonnay blocks: Block 9 (KD Selection), Block 20 (Dijon 95), and Block 21 (Old Wente Selection). In 2015, median budbreak was March 6th, median bloom was April 30th, veraison July 11th and harvest was August 17th.

At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature, about 50. It is kept away from oxygen exposure to prevent oxidation. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool transitional climate. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Light straw-yellow color. Soft initial aromas of cut apples, with secondary floral notes. A very balanced, light-to-med-bodied white wine, soft on the palate, with flavors of green and Fuji apples and lemon pie. Overall impression is one of balance, with lingering lemony acidity in the finish. Best slightly chilled, with less fatty foods. Hummus with a squeeze of lemon and a splash of good olive oil, cold chicken salad and big grilled shrimp would all be nice accompaniments for this wine.

Alcohol 13.6%

1,621 cases produced

TA 5.60

VA .20

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