

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

2014 CHARDONNAY BARREL FERMENTED NAPA VALLEY

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. The vineyard is in a transitional climate zone within the Napa Valley, between cooler Carneros, and the northern portion of the Napa Valley, which is slightly warmer. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us warm summer days and cooler nights.

This wine is a selection from among our diverse chardonnay blocks: Block 9 (KD selection), Block 19 (Dijon 96 clone), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2014, budbreak occurred in the chardonnay blocks March 8th, bloom was May 6th. Veraison was July 12th and harvest was August 29th, a "bloom to harvest" period of 115 days.

The Barrel Fermented Chardonnay is whole-cluster pressed and cold settled. Barrel fermented *sur lie* and aged in the same French oak barrels for 11 months. Approximately one third to one half of the barrels are new. Our Barrel Fermented Chardonnay, like all of our white wines at Hendry, **does not** undergo any malolactic fermentation, important for retaining its food-friendly malic acidity.

Medium yellow-gold color. Initial aromas show off the gentle use of oak, with spice and toasted nuts overlaying dried apple fruit. On the palate, dried apples and stone fruit, baking spice and gingery pepper. Medium-bodied, balanced, pleasant and soft, with pie-apple acid and baking spices on the finish. This wine would be delicious with white pizzas of all kinds, creamy chicken and/or pasta dishes, or a cheese course with sliced apples.

Alcohol 14.3%
928 cases produced
TA: 6.5
VA: .47