



**HENDRY
NAPA VALLEY
BARREL FERMENTED
CHARDONNAY
2009**

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). In 2009, median budbreak in the chardonnay blocks was March 20th, median bloom May 15th, and harvest was between August 26th through 31st. Vintage conditions were relatively dry, with almost no rainfall after February.

It was whole-cluster crushed, barrel fermented *sur lie* and aged in 33% new French oak barrels for approximately 11 months. It was not allowed to go through malolactic fermentation, which is very important for retaining its food-friendly malic acidity.

Fresh, fruity and creamy on the nose, with aromas of apples, mango and fresh pineapple. Mouthfeel is soft, full and fruity. Beautifully integrated oak is a nice counterpoint to the pretty fruit. One third new French Cadus barrels contribute a faint underlying spice characteristic. Balanced and smooth enough to be an exceptionally versatile food wine. Try with Manchego cheese, smoked or grilled salmon, or a lemon-and-garlic roast chicken.

Alcohol 14.6%
504 cases produced