



**HENDRY
NAPA VALLEY
BARREL FERMENTED
CHARDONNAY
2005**

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 2005, median budbreak in the chardonnay blocks was March 10th, median bloom May 18th, and harvest was between August 31st and September 4th.

It was whole-cluster crushed, barrel fermented *sur lie* and aged in 50% 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.

Complex aromas of stone and tropical fruits, oak and spice. Full mouthfeel, despite the lack of malolactic. Creamy and nutty multidimensional palate, with mango and custard, biscuit and mineral. Long, finish with cleansing acidity.

Alcohol 14.1%

2430 cases produced

240 half bottles