

HENDRY



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NAPA VALLEY UNOAKED CHARDONNAY 2008

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). It was whole cluster crushed and fermented in stainless steel. Fermentation was kept cold (55-57°) to retain bright fruit flavors. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling. Fruit freshness was further protected by a thin layer of inert gas to keep the wine from any oxygen contact, as well as a screw-cap closure upon bottling. The forward citrus and apple flavors of this wine are accentuated by the absence of oak.

2008 was the first year in decades that Hendry experienced a severe Spring frost, which effectively cut our Pinot Noir crop down by a third, and reduced our Chardonnay harvest to one-half the expected yield. The concentration resulting from the early and drastic reduction in fruit resulted in a richly-flavored unoaked Chardonnay with depth and balance to spare. The wine has initial aromas of pineapple, tangerine and even apricot, diving into Granny Smith apple and citrus on the palate, and a long, surprisingly lingering finish with intriguing mineral elements. This should prove to be a versatile wine with fruits de mer, shellfish or any light fish such as sole or trout. A crispy roast chicken with herbs and lemons would also be a nice match with the lemony notes and food-friendly, mouth-watering acidity.

The alcohol is 13.2 %
1300 cases produced