

HENDRY

HENDRY VINEYARD NAPA VALLEY

2011 CHARDONNAY BARREL FERMENTED

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. The Hendry vineyard sits in a transitional climate zone within the Napa Valley, between the cooler Carneros region, known for Chardonnay and Pinot Noir, 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.

This wine is a blend from our Block 9 (KD selection), Block 19 (Dijon 96 clone), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2011, median budbreak in the chardonnay blocks was March 22nd through 29th, median bloom May 31st - June 5, veraison August 7-10 and harvest was September 20th - 26th.

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

Soft aromas of golden apple, spicy oak and creamy lees. Silky on the palate, full and fruity, finishing with golden and green apple acidity. One-third new French barrels contribute underlying spice characteristics. Long lasting finish. We love it with Manchego cheese or any aged sheep or cow's milk cheese, also delicious with Dungeness crab cakes, chicken or salmon.

Alcohol 14.7%
952 cases produced
half bottles available