

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS  
of WINEGROWING

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## 2012 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 blend from our Block 9 (KD selection), Block 19 (Dijon 96 clone), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2012, median budbreak occurred in the chardonnay blocks March 20-22, median bloom was May 15, veraison was July 24-27. Harvest of our Chardonnay blocks began on August 31 and finished September 7.

The grapes from these four blocks are whole-cluster pressed and cold settled, after which the wine is barrel fermented *sur lie*, then aged in the same French oak barrels for 11 months. Only one-third of the barrels are new. The wine was not allowed to go through malolactic fermentation, important for retaining its food-friendly malic acidity.

The 2012 Barrel Fermented Chardonnay has soft aromas of toasted almonds, marzipan, green and golden apple fruit, and subtle smoke. On the palate, the wine is balanced, with a play between the green apple, citrusy acid and the creamy mouthfeel. This wine has subtle structure and a long finish, which make it a beautiful match for richer dishes like pasta carbonara with fresh English peas, asparagus risotto, or even a leek, lemon and Feta quiche.

Alcohol 14.6%  
928 cases produced

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