

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2014 UNOAKED CHARDONNAY

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. 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). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature. It is kept away from oxygen exposure by a layer of inert gas at the top of the tank. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool transitional climate. In the tank, it was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Bright, clear, brilliant straw color. Apricot and herbal initial aromas round out and broaden with air. Nectarine and green apple on the round palate, with abundant and palate-cleansing green-apple acid in the finish. Best well-chilled to slightly chilled, with lighter foods. Light fish like sole or cod with citrus or capers would play nicely with the fresh stone fruit and apple flavors in this wine.

Alcohol 13.6%

1,271 cases produced

TA 5.32

VA .21