

# HENDRY



1939-2019

CELEBRATING OVER 80 YEARS of WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2017 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 selection from the following chardonnay blocks: Block 9 (KD Selection, planted 1974), Block 20 (Dijon 95, planted 1996), and Block 21 (Old Wente Selection, planted 1996). In 2017, median budbreak was March 19th, median bloom was May 14th, and veraison July 20-25th. Harvest took place from August 30th through September 4th, with an average yield of 1.66 tons per acre and an average bloom-to-harvest period of 109 days.

At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature, about 50 degrees. It is kept away from oxygen exposure to prevent oxidation. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool “transitional” climate. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Pale yellow color. Initial aromas of banana and baked apples. On the palate, light-bodied, pleasant, soft-edged, with flavors of bright green and yellow apple, and green herbs. Finish is surprisingly long, pleasant and warm, with baked peach and green apple notes, fruit and acid layers lingering on the palate.

Always best lightly chilled, and with light and lower-fat foods. Potential pairings: a simply prepared filet of white, delicate fish, grilled or roasted chicken with lemon, wintry, veggie-based soups such as potato, parsnip or cauliflower, or, in summer, a cold cucumber soup with yogurt and dill. And of course, always lovely by itself as an aperitif, paired with a sunset or a sunny afternoon.

Alcohol 13.5%  
1,050 cases produced  
TA 5.1  
VA 0.17  
pH 3.59