

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2018 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: Block 19 (Dijon 96, planted 1996), and Block 20 (Dijon 95, planted 1996).

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. Aromas of crisp lemon cookies and nectarine. On the palate, light-bodied, layered, and soft-edged. Flavors include lime, baked golden and green apple, nectarine skin. Sweet fruit, pith and bright acid on the finish.

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

Alcohol 13.6

1500 cases produced

TA 5.5

VA .10

pH 3.47