

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2019 UNOAKED CHARDONNAY

The Hendry Vineyard is located on bench lands just 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 our climate. We are just a mile or so from the Carneros region of Napa, and enjoy similar marine-layer influence.

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 protected from oxygen exposure to prevent oxidation. These two measures help to preserve the fresh fruit flavors of Chardonnay grown in our cooler climate. It was not allowed to go through malolactic fermentation and remained in stainless steel for cold-settling until bottling. Screw-cap closure.

This unassuming, unadorned wine highlights the beauty and purity of our Chardonnay fruit. Among the first blocks picked every year, blocks 19 and 20 are low-yielding, producing concentrated, flavorful fruit. Soft, subtle aromas of green apple, lemon and nectarine. Light-bodied with surprisingly layered flavors and just a touch of bright acid on the finish.

It might be easy to overwhelm this delicate, easy-drinking wine with strong flavors, so keep it light with a lemon-accented chicken breast on the grill, chilled veggie-based soups, hummus or guacamole with chips, or just sip by itself.

Alcohol 13.5  
Cases produced 1,190  
TA 5.7  
VA .15