

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2020 CHARDONNAY RESERVE

VINEYARD The Hendry Vineyard is located on benchlands just west of the town of Napa. Our 203-acre ranch is at the intersection of the cooler Carneros and Mt. Veeder appellations at the south end of the Napa Valley. Morning fog and afternoon breezes from the San Pablo Bay moderate our climate, giving us long, warm summer days and cooler nights. Our Chardonnay vines grow on thin, stony soils between 200 and 300 feet above sea level.

Over eighty years of farming, and three decades of making wine under the Hendry name have culminated in this wine, which is made from our Chardonnay blocks 9C and E. Planted in 1974, Block 9 contains some of the oldest Chardonnay vines remaining in Napa Valley. These are exceptionally low-yielding old vines in deep, stony soils, which produce concentrated, flavorful fruit.

WINEMAKING The grapes are whole-cluster pressed after a cool morning harvest. George Hendry himself stands by as the press starts up. Small lots of press "fractions" are separated out as the pressure gradually increases. Each small fraction of the "first press" juice is then cold-settled separately in temperature-controlled stainless tanks. The small lots are fermented individually in barrels, and remain *sur lie* in those barrels for twelve months. The wine does not undergo any malolactic fermentation, but gains its creamy body from bi-weekly *bâtonnage*.

NOTES Layered, complex, creamy and elegant. Full, round flavors of ripe melon, peach and pear on the palate, finishing with just a touch of bright acidity. Many of the classic pairing options for our Barrel Fermented Chardonnay will positively sing with this richer, more structured, balanced white. Pair with white pizzas, gnocchi in a cream sauce, halibut or scallops in a beurre blanc sauce, among many other tasty options.

Alcohol 14.8%
210 cases produced
TA: 6.6
VA: .37