

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2022 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 is not allowed to go through malolactic fermentation and remains in stainless steel for cold-settling until bottling. Screw-cap closure.

This unassuming, unadorned wine highlights the beauty and purity of our Chardonnay fruit. Blocks 9, 19 and 20 are all low-yielding, producing concentrated, flavorful fruit. The variety of clones contributes to the complexity of these wines.

The 2022 Unoaked Chardonnay has bright, fruity and floral aromas and flavors of yellow and green apple and a mango-like tropical fruit, with lemon and lemon rind on the finish. A nice balance between the fruit, floral and tangy elements. Fresh and vibrant. We like to pair it with grilled chicken breasts, lemony hummus or guacamole with chips, and other light, summery foods--or just sip all by itself!

Alcohol 14.5

Cases produced 1,340