

# HENDRY



Est. 1939

PROUDLY CELEBRATING 85 YEARS OF FAMILY FARMING

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## HENDRY VINEYARD NAPA VALLEY

### 2023 UNOAKED CHARDONNAY

**VINEYARD** 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 our three Chardonnay blocks: Block 9 (Old Wente/KD Clone, planted 1974) which has just reached 50 years of age, Block 19 (Dijon 96, planted 1996), and Block 20 (Dijon 95, planted 1996).

**VINTAGE** In 2023, budbreak in the Chardonnay blocks was March 23<sup>rd</sup>. Bloom took place between May 30<sup>th</sup> and June 1<sup>st</sup>, and veraison on August 7<sup>th</sup>, setting the pace for a later harvest than usual. Harvest took place from September 11<sup>th</sup> through the 15<sup>th</sup>. Average bloom to harvest was 105 days. Yield was 2.46 tons per acre in the old Block 9, and 3.41 tons per acre in 19 and 20.

**WINEMAKING** 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 older and low-yielding, producing concentrated, flavorful fruit. The variety of clones contributes to the complexity of these wines.

**NOTES** Pale straw color. Aromas of green and pink apples, stone fruits. Light-bodied, with pleasing flavors of tangy apple and citrus. Balanced palate. Fresh and vibrant, with green apple and lemony acidity in the surprisingly long finish. Keep it light when pairing with this wine. Try grilled chicken breasts, lemony hummus or guacamole with chips, mozzarella with prosciutto and summer fruit, and other light, bright foods--or just sip all by itself!

Alcohol: 14.3

Cases produced: 1,066

TA: 6.2

VA: .22