

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2024 CHARDONNAY BARREL FERMENTED

VINEYARD The Hendry Ranch is slightly west of the town of Napa, at the foot of Mt. Veeder. Our four Chardonnay blocks are all on the stony, elevated plateau behind the winery. The elevation is between 200 and 220 feet above sea level. The soil is thin loam on a solid rock base. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us long, warm summer days and cooler nights.

BLOCKS This wine is always a selection from the following blocks: Block 9C and 9E, planted in 1974 with the “KD” selection on St. George roots. Block 19, planted in 1996 with Dijon 96, also on St. George roots. Block 20, planted in 1992 to Dijon 95, St. George roots. “KD” stands for Keane Dimmick, a longtime neighbor, grower and friend. Keane’s “selection” for Block 9 was sourced from an old, low-yielding “Old Wente”-type vineyard. Concentrated and complex flavors make this block endlessly fascinating from a winemaking perspective.

VINTAGE In 2024, budbreak in the Chardonnay blocks was March 11-13th. Median bloom was between May 11th and May 12th. Harvest took place from August 26th through the 28th, with an average bloom to harvest of 107.5 days. Yield was 2.56 tons per acre in the old Block 9, and 4.45 tons per acre in 19 and 20.

WINEMAKING The Barrel Fermented Chardonnay is whole-cluster pressed and then cold settled. It is fermented exclusively in barrel, *sur lie*, or on the yeast, in the same French oak barrels for 11 months, without racking. The Chardonnay undergoes frequent bâtonnage (stirring by hand). Approximately one-third to one-half of the barrels are new each year. Notably, the Barrel Fermented Chardonnay does not undergo any malolactic fermentation, important for retaining its food-friendly malic acidity.

NOTES Pale gold color. Classic Chardonnay aromas of mouthwatering green apple, pear and lemon zest paired with pleasant, toasty oak and marzipan. Smooth, silky entry, balanced palate, warm, medium-to-full bodied. The oak provides nice structure, and the old vine fruit retains its bright, lemony acidity in the finish. Lovely, long and layered.

The structure, richness and bright acidity of our Barrel Fermented Chardonnay make it one of our most versatile pairing wines. We love it with a cheese board (especially Manchego), salmon—grilled or smoked, chicken piccata, creamy white pizzas, the list goes on! Drink from now through 2031 and beyond.

Alcohol: 14.4%

Cases produced: 1,136

Available in 375 ml half bottles