HENDRY

Est. 1939

CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD
NAPA VALLEY

2025 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.

BLOCKS This wine is a selection from our four Chardonnay blocks: Block 9C and E (Old Wente/KD Clone, planted in 1974) Block 19 (Dijon 96, planted 1996), and Block 20 (Dijon 95, planted 1996).

VINTAGE In 2025, budbreak in the Chardonnay blocks was March 16-18th. Bloom took place between May 10th and 12th. Harvest took place from August 21st through September 3rd. Average bloom to harvest in the four blocks was 108 days. Yield was 2.39 tons per acre in the old Blocks 9C and E, and 4.04 tons per acre in 19 and 20.

WINEMAKING At harvest, the fruit from these blocks is whole-cluster crushed, then fermented in chilled stainless-steel tanks. It is protected from oxygen exposure to prevent oxidation. These two measures help to preserve the fresh fruit flavors of Chardonnay. It is not allowed to go through malolactic fermentation and remains in chilled stainless steel to allow for multiple cold-settles until bottling. A screw-cap closure continues to protect the wine after bottling.

NOTES Pale straw color. Aromas of green and pink apples, nectarine. Pleasant flavors of Asian pear, tangy apple and citrus. Fresh and vibrant, with green apple, lemony acidity and apple peel in the finish. Delightful chilled. Keep it light when pairing with this wine. Try with a chicken Caesar salad, lemony hummus, guacamole--or just sip all by itself! Drink now through at least 2028.

Alcohol: 14.3
Cases: 1,469

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