

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2016 UNOAKED CHARDONNAY

The Hendry Vineyard is located on bench lands 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 the climate.

This wine is a selection from one or more of the following chardonnay blocks: Block 20 (Dijon 95), and Block 21 (Old Wente Selection). In 2016, median budbreak was March 7-8th, median bloom was May 3rd-10th, and veraison July 12th-15th.

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 kept away from oxygen exposure to prevent oxidation. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool “transitional” climate. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Light straw-yellow color. Bright, fruity initial aromas of cut green and golden apples, with floral undertones. A balanced, light-to-med-bodied white wine, silky entry, soft on the palate, with mouthwatering flavors of golden and Fuji apples and a definite floral quality on the lingering finish. Best lightly chilled, delicious before dinner as an aperitif or with very light and lower-fat foods. It doesn't take much fat to diminish the flavor of this delicate wine. You might try a cold cucumber soup (George's suggestion), a yogurt-based dip with vegetables, or a healthier butternut squash soup without too much fat or cream, focused on the flavors of the squash itself.

Alcohol 13.7%

1425 cases produced

TA 5.60

VA .20