

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

2013 CHARDONNAY BARREL FERMENTED NAPA VALLEY

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. The vineyard is in a transitional climate zone within the Napa Valley, between cooler Carneros, and the northern portion of the Napa Valley, which is slightly warmer. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us warm summer days and cooler nights.

This wine is a blend from our Block 9 (KD selection), Block 19 (Dijon 96 clone), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2013, budbreak occurred in the chardonnay blocks March 19-21th, bloom was May 3-4th. Harvest of our Chardonnay blocks began on August 22nd and finished August 29th.

Whole-cluster pressed and cold settled. Barrel fermented *sur lie* and aged in the same French oak barrels for 11 months. A third of the barrels are new. Our Barrel Fermented Chardonnay, like all of our white wines at Hendry, does not undergo malolactic fermentation, important for retaining their food-friendly malic acidity.

Primary aromas of baked apple and pear juxtaposed with the smoky, toasty aromas of the moderate oak. Silky on the palate, with a balanced, even impression and green apple-like acidity. Creamy, biscuity finish from the extended lees contact. Called "impeccably crafted" by a certain well-known wine writer, this balanced, elegant wine pairs with a wide range of moderately rich foods like smoked salmon, ricotta ravioli in brown butter, or a white wine *coq au vin*.

TA: 6.7

VA: .36

Alcohol 14.6%

905 cases produced