

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS  
of WINEGROWING

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## 2015 CHARDONNAY BARREL FERMENTED NAPA VALLEY

The Hendry Vineyard is located on benchlands just west of the town of Napa. The vines grow on thin, stony soils between 200 and 300 feet above sea level. The vineyard is at the intersection of the cooler Carneros appellation, and the greater Napa Valley, which becomes warmer as you travel northward. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us long, warm summer days and cooler nights.

This wine is a selection from our diverse Chardonnay blocks: Block 9 (KD selection), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2015, median budbreak occurred in the Chardonnay blocks March 6th, bloom was April 28th-30th. Veraison was July 11th-15th and harvest was August 17th-19th. Bloom to harvest was approximately 111 days, with an average yield of 2.23 tons per acre throughout blocks.

The Barrel Fermented Chardonnay is whole-cluster pressed and then cold-settled. It is barrel fermented *sur lie* and aged in French oak barrels for 11 months, without racking, undergoing monthly *battonage*. Approximately one-third to one-half of the barrels are new each year. Our Barrel Fermented Chardonnay does not undergo any malolactic fermentation, which is important for retaining its food-friendly malic acidity.

Pale gold color. Initial aromas of soft spice and toasted nuts overlaying dried apple fruit and cardamom. Aromas of oak, very soft. On the palate, medium-bodied, with bright pineapple-green apple acidity, and flavors of baked yellow apples and skins. Our favorite pairings for this wine are scallops in a buttery sauce, baked or roasted fish with lemon-butter, Manchego cheese, white pizzas and crab cakes.

Alcohol 13.6%

876 cases produced

TA: 6.1

VA: .27