

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

2017 CHARDONNAY BARREL FERMENTED NAPA VALLEY

The Hendry Vineyard is located on benchlands just west of the town of Napa. The Chardonnay 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 2017, median budbreak occurred in the Chardonnay blocks March 19th; bloom occurred May 13-15th. Veraison was July 21st-25th, and harvest began on August 31st, and finished September 6th with the 44-year-old Block 9. Bloom to harvest averaged 114 days, with an average yield of 1.77 tons per acre.

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 of the barrels are new each year. The Barrel Fermented Chardonnay does not undergo any malolactic fermentation, which is important for retaining its food-friendly acidity.

Color: yellow-gold. Complex aromatics include: ripe nectarine and apple fruit, fresh bread, flint, floral and spice from the Cadus oak barrels. Full on the palate, with multiple layers of tangy nectarine and golden apple flavor, biscuit and pith. Long finish, with a final flourish of green apple. Balanced. Warm. Wide range of pairing options for this multi-layered and rich wine include the usual suspects: grilled or baked salmon filets, Manchego cheese, white pizzas, crab cakes, chicken—almost any preparation, or even pork loin or cutlets (bonus if there is citrus included in the sauce). This wine's incredible food pairing versatility and non-malolactic, acidic brightness on the finish make friends for it on both sides of the Chardonnay divide.

Alcohol 14.8%

TA: 6.5

VA: .37

pH: 3.57

568 cases produced