

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

2020 BARREL FERMENTED CHARDONNAY NAPA VALLEY

Our Chardonnay blocks are located on the stony, elevated plateau behind the winery. We are located slightly west of the town of Napa, at the foot of Mt. Veeder. The elevation is between 200 and 220 feet above sea level. The soil is thin loam on a solid rock base. 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 the following blocks:

Block 9C and 9E, planted 1974: “KD” selection, St. George roots

Block 19, planted 1996: Dijon 96, St. George roots

Block 20, planted 1992: Dijon 95, St. George roots

“KD” stands for Keane Dimmick, a longtime neighbor, grower and friend. Keane’s “selection” for Block 9 was sourced from an old, low-yielding “Old Wente”-type vineyard. The Old Wente selection was itself a mix of clones commonly planted in Napa in the 1970s. It later fell out of favor due to its exceptionally low yields, which made it less commercially viable. George still notices subtle differences between cluster size, flavor, and other characteristics among the individual vines as he walks the rows tasting, just prior to harvest. Concentrated and complex flavors make this block endlessly fascinating from a winemaking perspective.

In 2020, Block 9 again was the dominant component of this bottling. Budbreak occurred in the Chardonnay blocks between March 6th and March 9th; bloom occurred May 10th-14th. Veraison occurred July 18th, and harvest was between August 14th and 22nd. Average bloom to harvest was 99 days.

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

Pale to medium yellow. Aromas of tangy baked apple, floral and toasty, spicy Cadus oak. Balanced, with pink apple plenty of structure and lingering acid on the long finish. Warm, full-bodied. George’s favorite pairing options include Manchego, salmon, garlicky white pizzas, and *coq au vin blanc*, slow-braised chicken made with white wine. Our Chardonnays can be very long-lived, becoming more elegant with each passing year.

Alcohol: 14.8%

Cases produced: 449

TA: 6.4

VA: .35