

HENDRY



Est. 1939

PROUDLY CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2022 CHARDONNAY BARREL FERMENTED

VINEYARD We are located slightly west of the town of Napa, at the foot of Mt. Veeder. Our four Chardonnay blocks are located on the stony, elevated plateau behind the winery. 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 the following blocks: Block 9C and 9E, planted in 1974 with the “KD” selection on St. George roots. Block 19, planted in 1996 with Dijon 96, also on St. George roots. Block 20, planted in 1992 to 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. Concentrated and complex flavors make this block endlessly fascinating from a winemaking perspective.

VINTAGE Budbreak occurred in the Chardonnay blocks between March 23rd and March 26th; bloom occurred May 7th through May 11th. Harvest took place between August 25th and 31st. Average bloom to harvest in the Chardonnay blocks was 108 days. Yield was .95 tons per acre in Block 9, and 2.3 tons per acre in Blocks 19 and 20.

WINEMAKING The Barrel Fermented Chardonnay is whole-cluster pressed and then cold-settled. It is fermented exclusively in barrel, sur lie, or on the yeast, and aged in the same French oak barrels for 11 months, without racking, undergoing frequent bâtonnage (stirring by hand). 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 malic acidity.

NOTES Pale gold color. Enticing, complex nose includes bright, mouthwatering citrus, rich, toasted oak and browned biscuit, giving a lemon-cheesecake vibe. Medium-bodied, with balanced, even palate coverage. Tangy, lemon curd and Pink Lady apple acidity continue to reverberate on the bright finish. Moderate oak aromas expand and bloom with air. Pair with halibut, chicken, lemon and ricotta pasta. The brightness and balance of this wine will make it a lively and reliable pairing partner.

Alcohol 14.6

Cases produced: 700

TA: 6.5

VA: .28

