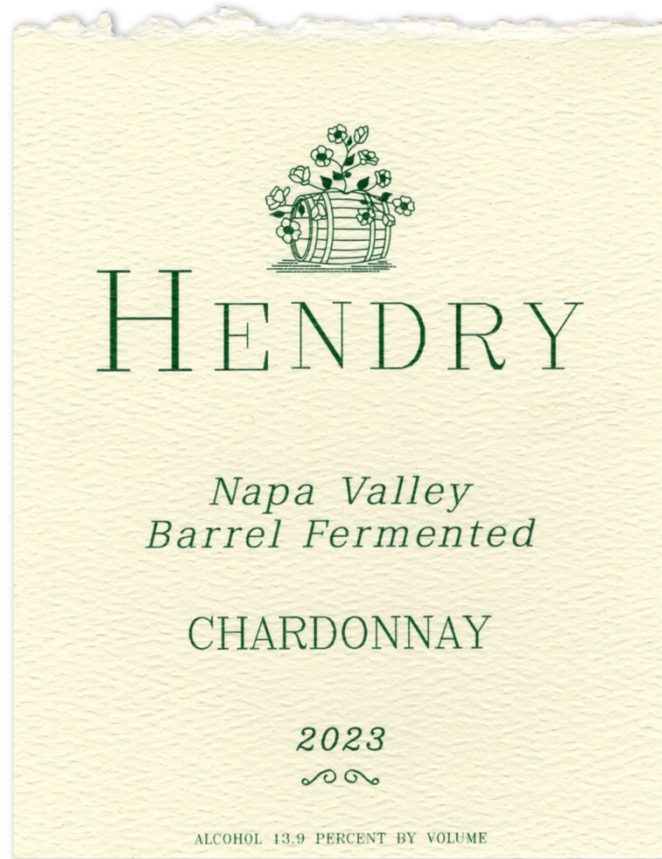


Robert Parker  
WINE ADVOCATE



## 91-93 HENDRY 2023 BARREL FERMENTED CHARDONNAY

Tasted as a tank sample set to be bottled less than a week after my visit, Hendry's 2023 Chardonnay Barrel Fermented comes from two blocks planted to an Old Wente selection and another couple planted to Dijon Clone 95 and Clone 96. Cropped at less than two tons per acre and fermented and matured 11 months in one-third new French oak, it boasts aromas of gently toasted marshmallows, honey and pineapple, while the palate is medium to full-bodied, with a plump, silky-textured finish.

Drink date: 2024-2030.

-Joe Czerwinski, *Wine Advocate*, October, 2024