

HENDRY



Est. 1939

PROUDLY CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2023 CHARDONNAY BARREL FERMENTED

VINEYARD The Hendry Ranch is slightly west of the town of Napa, at the foot of Mt. Veeder. Our four Chardonnay blocks are all 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.

BLOCKS This wine is always 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 In 2023, budbreak in the Chardonnay blocks was March 23rd. Bloom took place between May 30th and June 1st, and veraison on August 7th, setting the pace for a later harvest than usual. Harvest took place from September 11th through the 15th. Average bloom to harvest was 105 days. Yield was 2.46 tons per acre in the old Block 9, and 3.41 tons per acre in 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, in the same French oak barrels for 11 months, without racking. The Chardonnay undergoes 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 any malolactic fermentation, important for retaining its food-friendly malic acidity.

NOTES Pale gold color. Bright, lemony, apple and floral aromas paired with faintly herbal fresh hay and moderate toasty oak. Soft, silky entry. Medium-bodied, balanced, even palate coverage. Flavors of baked granny smith apples, lemon tart and a pleasant saline quality. A softer palate impression than the 2022. Mild to moderate acidity. Pair with seared scallops, lemon-rosemary chicken, mussels in a garlicky broth with well-buttered grilled bread.

Alcohol 13.9

Cases produced: 1300