

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## 2021 CHARDONNAY BARREL FERMENTED NAPA VALLEY

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, and the soil is thin, stony 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.

Block 9C and 9E were 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 SELECTION:** “KD” stands for Keane Dimick, a longtime neighbor, grower and friend. Keane’s “selection” for Block 9 was sourced from an old, low-yielding “Old Wente”-type vineyard. Wente's selection was itself a mix of clones from France that were 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.

**GROWING SEASON:** In 2021, 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 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, grilled or roasted 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 14.5%

729 cases produced