

HENDRY BARREL FERMENTED CHARDONNAY



100% Chardonnay. 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. Favorite pairing options include Manchego, grilled or roasted salmon, garlicky white pizzas and coq au vin blanc, slow-braised chicken made with white wine. Very long-lived, becoming more elegant with each passing year.

Hendry's 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, stony loam on a solid rock base. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving long, warm summer days and cooler nights. Block 9C and 9E were planted in 1974. Block 19, was planted in 1996 with Dijon 96. Block 20, planted in 1992 to Dijon 95. 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.

Margaret Munn and George W. Hendry purchased the HENDRY RANCH in 1939. Just 5 years later, George died suddenly from a heart attack and for the next 30 years, Margaret single-handedly maintained and managed the ranch (overseeing the farming of grapes, prune-plums, walnuts and cattle) and raised their 2 sons George O. and Andrew. In 1973-75, with the Napa wine industry changing, George O. built a reservoir and replanted most of the ranch to vineyard. 2 decades later he began to make wine; his first vintage was 1992. Over the years he sold smaller and smaller quantities and crushed more for his own wines. Today the Ranch covers 203 acres in the foothills of the Mayacamas mountains. The family bases their choices on a desire to continue farming their land ethically and sustainably, as they have done since 1939.

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Tasting Note:

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Shelf Talker:

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