

# HENDRY UNOAKED CHARDONNAY



100% Chardonnay. Bright, fruity and floral aromas. Flavors of yellow and green apple and a mango like tropical fruit, with lemon and lemon rind on the finish. A nice balance between the fruit, floral and tangy elements. Fresh and vibrant. Pair it with grilled chicken breasts, lemony hummus or guacamole with chips and other light, summery foods, or just sip all by itself.

The Hendry Vineyard is located on bench lands just west of the town of Napa. The vines grow on thin stony soils between 200 and 300 feet above sea level. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate. They are just a mile or so from the Carneros region of Napa, and enjoy similar marine-layer influence. This wine is a selection from: Block 19 (Dijon 96, planted 1996), and Block 20 (Dijon 95, planted 1996). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature, about 50 degrees. It is protected from oxygen exposure to prevent oxidation. These two measures help to preserve the fresh fruit flavors of Chardonnay grown in their cooler climate. It is not allowed to go through malolactic fermentation and remains in stainless steel for cold-settling until bottling.

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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