

Hendry Barrel Fermented Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Napa Valley

CEPAGE: 100% Chardonnay

WINEMAKING: The Barrel Fermented Chardonnay is whole-cluster pressed and then cold-settled. It is barrel fermented sur lie and aged in French oak barrels for 11 months, without racking, undergoing frequent battonage, or stirring, in the barrels. Approximately one-third of the barrels are new each year. The Barrel Fermented Chardonnay does not undergo any malolactic fermentation, which is important for retaining its food-friendly acidity.

AGING: 11 Months



THE STORY

George Hendry and his family have grown grapes on the same family farm in Napa Valley since 1939. Through more than eighty years of harvests, our connection to the land has deepened, and our knowledge has grown. Hendry Ranch is composed of 203 acres situated in the low, rolling hills just northwest of Napa, at the foot of Mt. Veeder, and includes 114 acres under vine. This location in the valley experiences substantial marine influence, allowing us to grow more than a dozen different types of wine grapes. All Hendry wines are made only from estate grapes, and are crafted to highlight the unique terroir of this very special vineyard.

THE ADJECTIVES

OVERALL: Rich & Structured

AROMAS / FLAVORS: sweet baked apple, toasted marshmallow/burnt sugar, tropical fruit notes

MOUTHFEEL: Warm & Full-bodied

THE SELLING POINTS

AWARDS: 93pts James Suckling, 92pts Wine Enthusiast, 1pts Gold, Class Champion 2024 Houston Rodeo

PAIRINGS: Salmon, scallops, soft creamy cheeses

