

HENDRY



HENDRY VINEYARD
NAPA VALLEY
PETIT VERDOT
2010

The Hendry Vineyard lies on gentle, rocky slopes between 150 and 300 feet in elevation. The style and structure of our wines is moderated by our location in a “transitional” climate zone, between the cooler Carneros region and the warmer Napa Valley. Cool breezes and fog from the northern end of the San Francisco bay move northward, gradually cooling the valley.

Block 15A and B are both planted with CTPS clone 400 of Petit Verdot, on St. George roots. The combined acreage of the blocks is 4.08 acres, totaling 5,122 vines. 15B was planted in 1997, followed by 15A, replanted in 2002 over an old Chardonnay block.

In 2010, budbreak was March 26th, bloom was June 4, and harvest was October 11. This bottling was aged for 15 months in French oak barrels, approximately 55% of which were new.

We occasionally bottle very small quantities of the individual varietals used in our RED blend and release them on a limited basis. Single-varietal Hendry Petit Verdot has been released in only a handful of vintages.

Inky blue-black color. Initial aromas are herbal, chewy and smoky. Subtle fruit at first, along with tea and cocoa powder, and herbs. More fruit and depth with time and air: jammy, silky, baking-cherry and currant fruit, with notes of chocolate and mint. Decanting highly recommended! Seared flank or rib-eye steaks seasoned with salt and pepper, garlic, herbs and olive oil would be terrific with this wine.

Alcohol is 13.9

Only 124 cases produced