

# HENDRY



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**HENDRY NAPA VALLEY  
HRW  
CABERNET SAUVIGNON  
2012**

All of the grapes for the HRW series wines come from our 117-acre Napa Valley vineyard. The grapes we use for the HRW are individual blocks or barrels that have a little less complexity and concentration than our Hendry label yet still represent a good value. In some vintages we make one variety, in others, several. (HRW stands for Hendry Ranch Winery, as these used to be our “ranch” wines for informal occasions.)

The vines on the Hendry ranch grow on thin stony soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay (the northern end of the San Francisco Bay) moderate the climate. The Cabernet vines are spaced 7' x 5', cordon trained and spur pruned. The clones are U.C. Davis 4, 7 and 15, grafted to St. George roots. A seven-foot vertical trellis system supports the cordon and the canopy. The average production is between 2 and 2.5 tons per acre.

One of the components of the HRW is the “press wine” from our familiar Hendry label Cabernet Sauvignon. Press wine is the wine remaining after the free-run wine is drained from the skins and seeds after fermentation. The pomace is put into the press, and this wine is kept in separate barrels from the rest of the lot. Sometimes they are used to provide a flavor element to the Hendry label wines, and other times, they are made separately. These wines were aged for 18 months in French Oak barrels, 10% of which were new. The remaining barrels were 1 and 2-year-old barrels used in our estate Cabernet program.

Sweet aromas of cocoa, mint and dark berry fruit. Medium-weight, solid fruit on the front palate, with more cocoa and deep cherry. The round fruit is backed by nice, firm tannins that will make this wine terrific with burgers and tri-tip on the grill.

Alcohol 14.9%  
728 cases produced