

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2016 PINOT GRIS

The Hendry Vineyard is located on bench lands west of the town of Napa. The vines grow on thin, stony clay soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate.

Hendry Block 1 is located on Redwood Creek, just before the white barn on the left as you enter the ranch property. It is in the coolest part of the Hendry vineyard, the shadow cast by a high ridge immediately to the west shortens the available sunlight hours. Additional cooling comes from morning fog and afternoon breezes from the south. Block 1 was planted in 1997. The vines are spaced 7 x 5' and are cordon-trained and spur-pruned. A 6-foot trellis system supports the canopy.

Whole cluster pressing was used and the juice was fermented in stainless steel at temperatures ranging from 56° to 59°F. This cooler fermentation requires several weeks to complete. When alcoholic fermentation was completed, the wine remained in stainless steel until bottling with screw cap closure.

Pale straw color. Soft, pleasing initial aromas of citrus blossom, orange rind, honey, lemon cookie and pear. Round and creamy mineral and lemon on the palate, with citrus pith on the finish. Juicy, tangy, balanced and palate-cleansing. Serve with light, lemony-enhanced foods like grilled trout, oysters, even pita chips with a lemony ricotta or Greek grilled chicken with *tzatziki*...or simply a sunny day on the porch or by the pool!

Alcohol 13.6%

108 cases produced

TA 6.4

VA .14