

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2017 ALBARIÑO

Hendry Blocks 2 and 9B are located on bench lands west of the town of Napa. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, creating a transitional climate zone between the cooler Carneros region and the warmer northern reaches of the Napa Valley.

The Albariño grape hails from the area of Galicia, Spain, and was first planted in our Block 9B in 2003. Block 2, originally planted in 1997, was grafted over to Albariño from Pinot Gris in 2013. The cooler, shadier Block 2, by the creek, generally comes in a few days later than sunnier Block 9B, in the deep, well-drained soil at the back of the property.

For this variety, whole-cluster pressing is used, and the two blocks are combined. The juice is fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel until bottling.

Pale to medium straw color. Mouthwatering citrus, green apple and citrus blossom on the nose. Nectarine and green apple on the palate, tingling lemon-lime acidity on the finish. Tart acid and a full, fruity palate make this wine a delicious pairing with crab, mussels, oysters and other shellfish. Other pairing ideas: grilled shrimp with gazpacho, white pizzas, especially with shrimp, Caesar salad, even sushi. Foods light in weight but high in flavor are a good match.

Alcohol: 13.6%

Cases: 1,179

TA: 6.82

VA: .14