

HENDRY



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HENDRY NAPA VALLEY PINOT NOIR 2007

Our Pinot Noir Blocks 4 and 5 and 25 are located along Redwood Creek, west of the town of Napa. The elevation is between 200 and 220 feet above sea level. The soil is thin loam on a solid rock base. The climate is moderated by morning fog, and the surrounding hills protect these blocks from the afternoon maritime breeze. The St. George roots were grafted with the Dijon 115 clone, a Joseph Swan field selection and UCD Clone 12. The vines were planted between 1993 and 1998, cordon trained and spur pruned. A six-foot, modified vertical trellis system supports the cordons and canopy. Average production is approximately 2 tons per acre and harvest is usually between August 25 and September 1.

In 2007, bud break in the Pinot Noir Blocks occurred on March 20. Bloom was completed by the end of May, and veraison was complete by July 29. Harvest was August 30-31, with an average yield of 2 tons per acre. Alcoholic fermentation was completed in approximately one week using natural yeasts. At dryness, the wine was pressed and put into barrels for malolactic fermentation. Aging was 11 months in 100% French oak barrels, approximately 50% of which were new.

The 2007 Pinot Noir entices with classic aromas of cherry, earth, leather and baking spice. Cocoa, ripe cherries and toast continue to emerge with further exposure to oxygen in the glass. The palate confirms aromatic hunches, along with good body, firm structure and palate-piquing acidity. This wine would lend itself beautifully to richer fish, such as grilled or cedar-planked salmon, herbed squab or quail, or a wild mushroom risotto.

Alcohol: 14.1 %.

1100 cases produced