

HENDRY



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**HENDRY BLOCK 24
NAPA VALLEY
PRIMITIVO
2008**

Hendry Block 24 is located on bench lands west of the town of Napa. This 1.96 acre block is approximately 200 feet above sea level and has thin, stony Boomer series soils. The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. The vines were planted in 1997 using St. George roots and grafted with U.C.D. Primitivo Clone 3. The vines are spaced 6.9' x 5', cordon trained and spur pruned. A vertical trellis system supports the cordon and the canopy. Average production is 3.5 tons per acre and the average harvest dates are between September 15 and September 20.

In 2008, the median bud break in Block 24 occurred March 29. Median bloom was May 22 and median veraison was July 29. Harvest was September 7 with an average yield of 3.45 tons per acre. The alcoholic fermentation was completed in approximately ten days in closed stainless steel fermentation tanks. After completing alcoholic fermentation, the wine was pressed and put into barrels for malolactic fermentation. Aging was fifteen months in 100% French oak barrels, of which approximately one-third were new.

Jammy, jammy, jammy! The sweet fruit on the nose of the wine does not disappoint on the palate. Though fermented to dryness, our Primitivo always smells and tastes forwardly fruity, with deep berry jam and notes of licorice and toast. Soft, barely detectable tannins make this wine a perfect partner for hard cheeses or medium-dark chocolate, but it's also a great glass of wine by itself at the beginning or end of the evening. A perfect red for those with a low tolerance for tannins.

Alcohol is 15.6 %
360 cases produced