

HENDRY

HENDRY NAPA VALLEY PINOT GRIS 2012

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 Blocks 1, 2, and 27 are located on Redwood Creek. They are the coolest part of the Hendry vineyard because of the shadow cast by a high ridge immediately to the west. Additional cooling comes from morning fog and afternoon breezes from San Pablo Bay. Both blocks were planted in 1997. The vines are spaced 7x 5' and are cordon trained and spur pruned. A 6-foot trellis system supports the canopy. These blocks are grafted to 10114 root stock. Block 1 has CTP5152 clone grafted to the root stock and Block 2 has FPMS 1A Clone grafted to the root stock.

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

Peachy, forward fruit here. High, bright acid and clean, fruity, tangy flavors of lemon and nectarine that linger pleasantly on the palate. Great with a salad of shrimp and avocado, beets and red onions, gazpacho, or by itself as an apéritif.

Alcohol is 13.5 %
540 cases produced