

HENDRY 
CELEBRATING 75 YEARS of WINEGROWING
1939 - 2014

HENDRY VINEYARD
NAPA VALLEY

2013 ALBARIÑO

Hendry Block 9B is located on bench lands west of the town of Napa. The vines grow on 2.53 acres of thin stony Boomer series soils between 190 and 225 feet above sea level. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate.

Block 9 was planted to Albariño in 2003. Budbreak in 2012 was March 24, and bloom occurred on May 17. Veraison occurred July 31, and harvest took place on September 12.

Whole-cluster pressing was used. The juice was fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures the preservation of bright, fresh fruit flavors. The fermentation required several weeks to complete. When alcoholic fermentation was completed, the wine remained in stainless steel until bottling.

Good news for Albariño lovers: we've planted another of our vineyard blocks with this fragrant, floral, high-acid variety, so you'll soon be seeing more of it!

Ripe and gorgeously floral aromas. Firm acidity, with flavors of green apple and Meyer lemon on the palate. A pretty, tangy, fresh wine, great as an apéritif or first-course wine. Pair with pan-seared chicken breasts with roasted or preserved lemon, grilled shrimp, gazpacho, spring beet salad with citrus and red onion...many possibilities with this tasty, high-acid Spanish varietal.

Alcohol is 13.7%.
594 cases produced