

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2014 PINOT NOIR

Our Pinot Noir Blocks 5, 25 and 30 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. Average production is approximately 2 tons per acre and harvest is usually between August 25 and September 1.

In 2014, median bud break in the Pinot Noir Blocks occurred on March 16th. Bloom was completed by May 12. Harvest was August 29th, with an average yield of 1.95 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.

Garnet in color, translucent. Initial aromas of cherry cola/cherry candy, maple syrup and subtle spice. On the palate, light-to-medium-bodied, spicy cherry/ raspberry with leather, nutmeg and herbal notes. Tannins are present but moderated by the mouthwatering, tangy cherry fruit.

White pizza or risotto with wild mushrooms sautéed with herbs would be terrific paired with this light-bodied, spicy, mouthwatering red. Vegetarian dishes with hearty flavors would also work, such as farro risotto or roasted eggplant, or for the carnivore, pork tenderloin or duck breast with a pan reduction. A liberal hand with fresh and dried herbs in any dish will echo the herbal notes in this wine.

947 cases produced

TA: 6.5

VA: 1.05