

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

2015 BLOCK 24
PRIMITIVO
NAPA VALLEY

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 (material weathered from metavolcanic rock). The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. The vines in Block 24 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. The vines in Block 10 were planted with the same clone in 2003. A vertical trellis system supports the cordon and the canopy.

In 2015, budbreak in Blocks 10 and 24 occurred March 26th. Median bloom was May 22nd. Veraison was July 25th and harvest was September 7th with an average yield of 3.48 tons per acre. 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 French oak barrels, approximately one third of which were new.

Ruby-purple color. Deep, spicy, berry, eucalyptus and bitters on the nose. Soft, spicy, tangy berry fruit and semi-sweet chocolate on the balanced palate, backed by fine-grained tannins. Persistent spice on the finish. This incarnation of our Primitivo works well with hard cheeses, sauces that incorporate tomatoes, Mediterranean flavors that go big on flavor intensity but easy on the fat, or a roasted pork tenderloin with rosemary and garlic.

TA: 7.58

VA: .58

Alcohol 15%

517 Cases produced