

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2015 PINOT NOIR

Our Pinot Noir blocks 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 blocks are planted with different combinations of rootstocks and clones: Block 3, *riparia gloire* rootstock and Dijon 115; Block 25, 101-14 rootstock and Dijon 115; and Block 30, 3309 rootstock and our Joseph Swan field selection. The vines were planted between 1998 and 2005, and are cordon trained and spur pruned. The average production is less than 2 tons per acre. Harvest is in late August to early September.

In 2015, median bud break in the Pinot Noir Blocks occurred on March 13th. Bloom was completed between May 5th and 19th. Harvest was August 20-24th, with an average yield of only 1.56 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, 50% new.

Ruby-garnet in color, translucent. Initial aromas of candied cherry, maple syrup, flowers, cigar and cedar. On the palate, light-bodied, spicy cherry/raspberry with raspberry and tea the final notes on the finish. Subtle fruit. Moderate tannins.

Pairings could include vegetarian dishes with eggplant and/or mushrooms as a component. Other possibilities include seared duck breast, herbed mushroom bruschetta, *coq au vin*, roasted chicken, French-style lamb sausages, and any leaner meats, especially those prepared with mushroom and delicate herb elements such as thyme.

259 cases produced

TA: 5.9

VA: .64

Alcohol: 14.7%