

HENDRY



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HENDRY VINEYARD NAPA VALLEY 2016 CABERNET SAUVIGNON

The Hendry Cabernet Sauvignon blocks are located on benchlands west of the town of Napa. The vines grow on thin, stony soil between 150 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate our vineyard's climate. The vines are spaced 8' x 10' and cordon trained. The clone is U.C.D. 7, grafted to St. George roots. A seven-foot vertical trellis system supports the cordon and the canopy. Average production is approximately 2 tons per acre.

This wine was made from the fruit of Blocks 8B, 9F and 16B. Block 9F was replanted in 2003 with clone 337, also on St. George rootstock. Block 16B was planted to clone 7 in 1996 on St. George rootstock. Block 8B was planted to U.C.D. clone 7 in 2006, and has been an emerging standout as it passed its first decade.

In 2016, the median budbreak in these blocks was March 28-29th; median bloom was May 17th. Veraison occurred July 26th, and harvest took place from September 19th-27th. Yields averaged 2.2 tons per acre, and the average bloom-to-harvest period was 127 days. Our naturally low-yielding Cabernet blocks, with their dry, alluvial soil, give us concentrated, complex fruit to work with.

After a warm extended maceration, the wine was aged 21 months in 90% new French oak barrels. 100% Cabernet Sauvignon.

Color: saturated, dense ruby. Pretty and complex aromatics, from cassis and dark berry, crossing into the herbal range with tarragon, fresh herbs, and dried peppers. With air, the aromas open up to include sweet maple and butterscotch. Smooth entry, firm tannins, medium-full bodied. Easy drinking, with firm, bittersweet tannins on the finish. We love the Hendry Cabernets with rich, hearty foods and steaks on the grill, especially when porcinis or other deeply flavored mushrooms are incorporated in a reduction sauce or risotto.

Alcohol 14.9%
TA: 6.3
pH: 3.74
VA: .79
1055 cases produced