

HENDRY 
CELEBRATING 79 YEARS of WINEGROWING
1939 - 2018

HENDRY VINEYARD
NAPA VALLEY

2016 MALBEC

The Hendry Vineyard is located on bench lands west of the town of Napa. The vines grow on thin, stony clay soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate.

Each year, we pick each of our small blocks of the Bordeaux varietals and ferment and barrel age them individually. Occasionally, we release them as very small quantity, single-varietal bottlings such as this one.

The 3.05 acres of Block 14 were planted in 1995. In 2016, budbreak in Block 14 was March 15th, bloom was May 12th, veraison July 21st, and harvest was on September 6th. Bloom-to-harvest was 117 days, and the yield was 3.89 tons per acre. After cold-soaking and primary fermentation, the wine underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which were new.

Saturated purple color with violet at the rim. Fragrant, floral, mouthwatering dark fruit on the nose, with background dusty, smoky aromas. Thick, dense and structured, softening with air exposure and allowing the bright, sweet fruit and cedary aromas and flavors to show. Decanting recommended for early drinking. Ample body, flavor and structure for pairing with richer cuts of beef such as braised short ribs, rack of lamb, pot roasts and stews, or something as simple as a cheeseburger on the grill.

Alcohol 14.5%.
346 cases produced
TA: 5.6
pH: 4.03
VA: .64