

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2016 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 clone; Block 25, 101-14 rootstock and Dijon 115 clone; 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 approximately 2 tons per acre.

In 2016, median budbreak in the Pinot Noir Blocks occurred on March 15-22nd. Bloom was completed between May 13<sup>th</sup> and 14<sup>th</sup>, and veraison July 19<sup>th</sup>. Harvest was August 30<sup>th</sup> to September 5<sup>th</sup>, with an average yield of 2.16 tons per acre. Average bloom-to-harvest period was 108 days. Alcoholic fermentation was completed in approximately one week using indigenous yeasts. At dryness, the wine was pressed and put into barrels for malolactic fermentation. Aging was 11 months in French oak barrels, 50% of which were new.

Ruby-garnet in color, translucent. Initial aromas of cherry candy, curry, brown sugar and baking spice. On the palate: light-to-medium-bodied, spicy cherry/raspberry fruit, and savory and bittersweet elements. Baked sour cherries on the finish. Low to moderate tannins. Pair with cured meats, especially prosciutto, medium-intensity dishes with rustic, hearty flavors, such as *farro* risotto with mushrooms and pork tenderloin, or duck breast with a pan reduction, or a prosciutto and arugula pizza. The earthy, savory aromas and flavors of mushrooms and herbs always complement the bright, tangy flavors in the Hendry Pinot Noir.

Alcohol: 14.8%

TA: 5.5

pH: 3.35

VA: .66

457 cases produced