

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2017 HRW PINOT NOIR

Grapes for the HRW wines—as for all of our wines—are grown here on our family ranch, just west of the town of Napa. Our Pinot Noir Blocks are: 3, 4, 5, 25 and 30. These blocks are all located in the lower elevations of the property, in cooler spots, closest to the creek. The climate is moderated by morning fog, with the surrounding hills protecting these from the afternoon maritime breeze.

The roots in these blocks include *Riparia gloire*, in clay soils, as well as 101-14 and 3309. The roots are grafted to a variety of clones: Dijon 115, FPS 108, 96 and 97, and the Joseph Swan selection. They are spaced 7' x 5' and are bilateral cordon-trained and spur-pruned. In 2017, median budbreak in the Pinot Noir Blocks occurred March 22<sup>nd</sup>-25<sup>th</sup>. Bloom was complete by May 20<sup>th</sup>, veraison by July 25<sup>th</sup>. Harvest took place between September 2<sup>nd</sup> and 4<sup>th</sup>. Average yield in the Pinot Noir blocks was well under 2 tons per acre. Low yields are vital to maintaining fruit concentration in all of our Pinot Noir.

Alcoholic fermentation was completed in approximately one week using indigenous yeasts. The natural yeast present on the grapes is a robust strain that produces complex aromas and flavors. At dryness, the wine was pressed and put into mainly 2-and-3-year-old barrels for malolactic fermentation. It is then aged for 11 months.

Pale garnet color. Sharp, bright aromas of cherry, berry and cranberry, with secondary aromas of smoked meat, caramel and tea. Light bodied. Mouthwatering cherry and sour apple on the palate, moderate tannins providing a black-tea-like structure. As always, this wine would be ideal with a simple (no sauce) mushroom pizza or bruschetta, an herbed, oven-roasted chicken, seared duck breast or lighter, leaner grilled meats.

TA: 6.1

VA: .92

pH: 3.88

Alcohol 13.9%

251 cases produced