

HENDRY 
CELEBRATING 79 YEARS of WINEGROWING
1939 - 2018

HENDRY VINEYARD
NAPA VALLEY

2017 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 2017, budbreak in Block 14 was March 26th, bloom was May 20th, and harvest was on September 7th. Bloom-to-harvest was 110 days, and the yield was 2.52 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 are new each year.

Absolutely opaque, saturated ruby-purple. Mouth-watering aromas, with elements of eucalyptus, high-toned spice, rich, layered, berry fruit, and smoky bacon. Nicely structured in the front palate, weighty and juicy, with bright berry/cassis fruit and cedar. Finish lengthens with lovely caramel flavors as the wine opens up a bit. A solid, easy-drinking wine. Savor the structure of the wine, or pair with fatty meats, like salami, to tame the moderate tannins and emphasize the fruit and spice. Leftover braised meat, like a pot-roast, over pasta, with its savory pan sauce, or a really good bacon cheeseburger sound good right now, but this is one of those all-around, friend-making, bowl-a-strike-right-down-the-middle wines that has just the right amount of everything to be a daily drinker, or a perfect gift.

Alcohol 14.9%.
199 cases produced
TA: 6.0
pH: 4.04
VA: .73