

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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HENDRY VINEYARD  
NAPA VALLEY  
**2017 RED**

28% Merlot (Block 13)  
23% Malbec (Block 14)  
23% Cabernet Sauvignon (Block 8)  
13% Petit Verdot (Block 15)  
13% Cabernet Franc (Block 26)

The Hendry Vineyard is located on benchlands west of the town of Napa. The vines grow on thin, stony and clay soils, between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate our climate. Our vineyard, which has been home to the Hendry family since 1939, is the sole source for grapes for all of our wines.

Each year, we pick each of our small blocks of Bordeaux varieties, ferment them individually and then barrel age them for approximately one year. After the first year of barrel aging, George Hendry creates the final blend. His aim is to make a wine with a concentration, complexity and potential for aging, but with more subtle tannic structure than a 100% Cabernet Sauvignon wine.

In 2017, median budbreak in these blocks was March 26-April 4. Bloom was between May 19<sup>th</sup> and the 25<sup>th</sup>. Veraison occurred July 29<sup>th</sup> through August 14<sup>th</sup>, and harvest was September 7<sup>th</sup> through October 2<sup>nd</sup>. Average bloom-to-harvest was 122 days, ranging from 110 days for Block 14 Malbec to 132 for the Cabernet Sauvignon in Block 16A. These wines were aged for a total of 18 months in French oak barrels, approximately 70-75% of which were new.

Once again, Malbec and Merlot make up the largest portion of the blend, though in 2017, there is a solid 23% Cabernet, giving support and structure to the wine. Opaque ruby-purple. Aromatics include sandalwood, cola, leather and baked or dried cherry. Lovely heavy entry, with big, round bittersweet cherry and cocoa flavors. Full-bodied. The 23% Cabernet makes its presence known with firmer tannins. Pair with moderately rich dishes, such as (George's favorite) pot roast or braised short-ribs, cheesy polenta, demi-glace-based, reduced sauces or a classic steak *au poivre*.

Alcohol: 14.7%.

592 cases produced

TA: 6.2

pH: 3.72

VA: .69