

HENDRY



SINCE 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2018 CABERNET SAUVIGNON RESERVE

This wine is the product of a relentlessly curious mind. In eight decades of farming grapes, and thirty vintages of the Hendry label, this is our very first Reserve selection of Cabernet Sauvignon.

George Hendry is a farmer, but he is also a scientist, and studying the Hendry vineyard has been a life-long experiment. All of our Cabernet Sauvignon vines grow on thin, stony soil between 150 and 300 feet above sea level. Our naturally low-yielding Cabernet blocks, planted in this dry, alluvial soil, give us concentrated and complex fruit. Morning fog and strong afternoon breezes from San Pablo Bay also moderate our vineyard's climate.

The fruit for this wine was harvested from some of the first Cabernet vines George planted in 1974, Block 8D and 8F. They are composed of FPS Clone 7 grafted onto St. George rootstock. In 2018, budbreak in these "old" blocks was April 10th; median bloom was May 31st. Median veraison occurred August 7th, and harvest took place October 12th and 13th. Yield was 2.94 tons per acre, and the bloom-to-harvest period was 135 days.

At harvest, George created multiple small Cabernet sub-lots, starting by picking north and south sides of each the four "old" sections of Block 8 separately. Once the individual lots were crushed, cold-soaked, fermented and ready for aging, different lots were paired with different cooperages and ages of barrel to create unique combinations. As the small lots matured in barrel over the next two years, he began to set aside some of the most interesting combinations. The resulting Reserve, a total of 18 barrels, is wine made from grapes from just the south sides of Blocks 8 D and F. It was aged in 100% new Taransaud French oak barriques for a total of 24 months. 100% Cabernet Sauvignon. Unfined.

Opaque, inky deep ruby color. Classic Napa Valley Cabernet on the nose, deep berry with a whiff of eucalyptus, and briary, dry-leaf aromas. Intended to partner with rich foods at the table, it retains its body and tannin when paired with meats and cheeses, and the dark, blueberry fruit begins to emerge. This wine will certainly reveal more of its charms with time, but there is an elegance and flow to the wine on the palate that is already intriguing. We encourage you to decant. Enjoy with full-flavored, rich meats, concentrated demi-glace sauces, and simple, but decadently rich flavor combinations to get the most out of this wine.

Alcohol 14.8%
Cases: 442
TA: 7.1
VA: .77