

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2018 ALBARIÑO

Hendry Blocks 2, 27 and 9B are located on bench lands west of the town of Napa. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, creating a transitional climate zone between the cooler Carneros region and the warmer northern reaches of the Napa Valley.

The Albariño grape is originally from the area of Galicia, Spain. It was first planted in our Block 9B in 2003. Block 2, planted in 1997, was grafted over to Albariño (from Pinot Gris) in 2013. Block 27 was originally planted in 1998, and was also grafted over from Pinot Gris. The cooler, shadier Blocks 2 and 27, by the creek, generally come in a few days later than sunnier Block 9B, at the back of the property. The grapes are whole-cluster pressed, and the blocks are combined in stainless.

The juice is fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel until bottling.

Pale to medium straw color. Peachy, lemon/citrus, green apple and floral nose. Mouthwatering, with green apple and lemon zest on the palate and plenty of lemon-lime acidity in the finish. Tart acid and a full, fruity palate make this wine pair particularly well with shrimp, crab, oysters and other shellfish; with white pizzas; *fritto misto*, especially with rock shrimp, red onions and lemons; Caesar salad, even sushi. Look for foods that are light in weight but high in flavor.

Alcohol 13.6

Cases 1,663

TA 7.5

VA .14

pH 3.16