

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS  
of WINEGROWING

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## 2018 BLOCK 24 PRIMITIVO NAPA VALLEY

Hendry Block 24 is located on bench lands west of the town of Napa. This 1.96-acre block is approximately 200 feet above sea level and has thin, stony Boomer series soils (material weathered from metavolcanic rock). The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. The vines in Block 24 were planted in 1997 using St. George roots and grafted with U.C. Davis Primitivo Clone 3. The vines are spaced 6.9' x 5', cordon-trained and spur-pruned. The vines in Block 10 were planted with the same clone in 2003. A vertical trellis system supports the cordon and the canopy.

In 2018, budbreak in Blocks 10 and 24 occurred April 5-10, and bloom was May 29-31. Harvest was on September 24<sup>th</sup> with an average yield of 3.94 tons per acre, and an average bloom-to-harvest of 117 days.

Alcoholic fermentation was completed in approximately ten days in closed, stainless steel fermentation tanks. After completing alcoholic fermentation, the wine was pressed and put into barrels for malolactic fermentation. Aging was fifteen months in French oak barrels, approximately one-third of which were new.

Primitivo may be a “new” variety to many, but its roots go back hundreds of years to Croatia, where it originated, along with its more familiar genetic twin: Zinfandel. Zinfandel and Primitivo share common parentage, and are essentially “clones” of the Croatian grape Tribidrag, though Primitivo is now associated with Puglia, Italy, where it is commonly grown, and Zinfandel with California.

Medium ruby-purple color. Aromas of cherry, berry, violets and warm spices. Full, black cherry and berry fruit, offset by bright acid and very gentle, fine-grained tannins. Light-to-medium bodied. Very easy drinking, moderate mid-palate depth. Blackberry flavors linger on the finish. An easy-going, fruit focused wine that will pair well with pizzas, pastas and a wide range of cheeses and charcuterie. Light enough to pair with heartier vegetarian dishes.

Alcohol 15.5%

TA: 8.41

VA: .64

pH: 3.37

907 cases produced