

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2018 HRW PINOT NOIR

Grapes for the HRW wines—as for all of our wines—are grown here on our family ranch, just west of the town of Napa. Our Pinot Noir Blocks are: 3, 4, 5, 6, 25 and 30. These blocks are all located in the lower elevations of the property, in cooler spots, closest to the creek. The climate is moderated by morning fog, with the surrounding hills protecting these from the afternoon maritime breeze.

The roots in these blocks include *Riparia gloire*, in the clay soils, 101-14 and 3309. The roots are grafted to a variety of clones: Dijon 115, FPS 108, 96 and 97, and the Joseph Swan selection. All of the vines are spaced 7' x 5' and are bilateral cordon-trained and spur-pruned.

In 2018, median budbreak in the Pinot Noir Blocks occurred April 1. Bloom was complete by May 24th. Harvest took place between September 5th and 12th. Average yield in the Pinot Noir blocks was just over 2 tons per acre. Low yields are vital to maintaining fruit concentration in the wines.

Alcoholic fermentation was completed in approximately one week using indigenous yeasts. The natural yeast present on the grapes is a robust strain that produces complex aromas and flavors. At dryness, the wine was pressed and put into mainly 2-and-3-year-old barrels for malolactic fermentation. It is then aged for 11 months.

Color: pale ruby-garnet. Initial aromas of mouth-watering, red fruits, spice and oak. Aromas open up to include dried fruit, rose petal, orange peel, leather, dried basil and clove. Red fruits, herbs and spice on the palate. Moderate structure. Light-to-medium bodied. A solid, savory, everyday Pinot Noir to serve with mushroom pizza or bruschetta, herbed, oven-roasted or grilled chicken, salmon, or lighter, leaner meats.

Alcohol 13.7%

547 cases produced

TA: 6.1

VA: .88