

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2018 MERLOT

The Hendry Vineyard is located on benchlands west of the town of Napa. The vines grow on thin, stony clay soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate.

Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Block 13B is our oldest Merlot block, planted in 1995. In 2018, budbreak for the Merlot occurred on March 31<sup>st</sup>, bloom on May 25<sup>th</sup>, and harvest was on September 10<sup>th</sup>, with a yield of 3.47 tons/acre in Block 13A and 3.83 tons/acre in Block 13B, for an average yield 3.65 tons/acre.

Each year, we pick and ferment the Bordeaux varietals barrels in small lots, aging them individually, each according to its own recipe. After approximately one year of barrel aging, George Hendry selects the blend for our RED blend. In some years, we also choose to bottle small quantities of the individual components separately. This wine was aged a total of 15 months in French oak barrels, approximately 40% of which were new.

Medium-ruby color. On the nose, spice, evergreen, dark, jammy berries. On the palate, medium-body, moderate tannins, pleasant, dark berry and cherry fruit flavors, cola and bittersweet chocolate. Moderate acid. Returning to the glass, an intriguing floral perfume develops. Decanting or setting aside in the cellar recommended. The wine becomes smoother and more interesting with air, taming the tannins that build up after a few sips. A balanced, flavorful and moderately structured wine that will be a versatile pairing partner. Pair with grilled tri-tip, burgers, or other grilled meats, polenta with fontina and braised short ribs.

Alcohol 14.7%

Cases produced

TA: 5.73

VA: .47