

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2018 PINOT GRIS

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 our climate.

Hendry Block 1, planted in 1997, is located on Redwood Creek, just before the white barn on the left as you enter the ranch property. It is in the coolest part of the Hendry vineyard; the shadow cast by a high ridge immediately to the west shortens the available sunlight hours. Additional cooling comes from morning fog and afternoon breezes from the south. The vines are spaced 7 x 5' and are cordon-trained and spur-pruned. A 6-foot trellis system supports the canopy.

Whole cluster pressing was used and the juice was fermented in stainless steel at temperatures ranging from 56° to 59°F. This cooler fermentation requires several weeks to complete. When alcoholic fermentation was completed, the wine remained in stainless steel until bottling with screw cap closure.

Pale straw color. Soft aromas include lemon, biscuit, candied lemon peel, floral and grass. Moderate lemon-lime acidity, round fruit flavors and mineral on the palate, with lemon rind on the long, pleasantly acidic finish. Balanced. Lends itself to drinking with light appetizers, shrimp or crab cakes, grilled fish, grilled flatbread with hummus or all by itself, chilled, to make the mouth water and pique the appetite.

Alcohol 13.5%

102 cases produced

TA 6.3

VA .12

pH 3.34