

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2019 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 in color, straw. Lots of fruit on the nose-- lemon and peel, nectarine and green banana. The lean, bright palate, high in acid, is rounded out by biscuity, mineral and pith flavors. This wine is deceptively flavorful for such a light-looking wine, and would be terrific with oysters or shrimp! Just think light with this wine, and you'll get it right: Lemony hummus, cucumber salad, chilled pickled shrimp, simple grilled flatbreads...or have a mouthwatering sip all by itself!

Alcohol 12.7%

Just 137 cases produced

TA 6.3

VA .15