

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

2020 PRIMITIVO NAPA VALLEY

Hendry Blocks 10 and 24 are located on bench lands west of the town of Napa. Both blocks are approximately 200 feet above sea level, with thin, stony soils of alluvial and metavolcanic material.

The maritime climate is moderated at Hendry 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. Block 10 was planted with the same clone in 2003. A vertical trellis system supports the cordon and the canopy.

Primitivo's 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. Essentially synonymous, Primitivo is now associated with Puglia, Italy, where it is commonly grown, and Zinfandel with California.

In 2020, budbreak in Blocks 10 and 24 occurred April 4th-9th. Bloom was May 22nd-23rd, and veraison on July 28th. Harvest for both blocks was on September 9th, with an average bloom-to-harvest of 112 days. Average yield was 2.22 tons per acre.

Alcoholic fermentation for the Primitivo 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.

Deep ruby color. Ripe, jammy, berry fruit dominates the nose, with herbal, toffee and green tea notes. Smooth, heavy entry and medium-full palate weight. Bright blackberry and raspberry flavors. Moderate acid. Longtime fans of our Primitivo may notice that the 2020 vintage is initially more structured than the 2019, with fine-grained tannins that may soften with time and/or air. The additional tannin opens up a world of pairing possibilities for this popular wine. Full-flavored, fruit-driven at its heart, try it with grilled onions and skirt steak, tacos al pastor, a cheese and charcuterie selection, Korean short ribs, or anything you like with Zinfandel.

Alcohol 16.1%
550 cases produced