

HENDRY VINEYARD NAPA VALLEY 2020 CABERNET SAUVIGNON

VINEYARD Hendry's Cabernet Sauvignon Blocks 8, 16, 17 and 18 are located on benchlands west of the town of Napa. The vines grow on thin, stony soil between 150 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate our vineyard's climate.

Grapes for our 2020 Cabernet Sauvignon were sourced primarily from Block 8. Blocks 8D and 8F were planted in 1974 with FPMS Clone 7. The third block, Block 8B, was replanted with FPMS Clone 7 in 2006. All of the blocks are on St. George rootstock. The dry, alluvial and volcanic soil in these blocks means that they are slow-maturing and low-yielding, giving us concentrated, complex fruit.

VINTAGE In 2020, budbreak in these blocks was April 7th-14th. Bloom was May 23rd. Veraison occurred July 28th through the August 1st. Harvest took place from September 21st through the 30th. Average yield in the Cabernet blocks was 2.01 tons per acre. The average bloom-to-harvest period was 133 days.

WINEMAKING After a warm extended maceration, the wine was aged 23 months in approximately 90% new Taransaud and Berger French oak barrels. 100% Cabernet Sauvignon. Unfined.

NOTES Deep ruby color. Berry, cassis, violet, green herbs and pencil shavings round out the initial aromatic profile. Medium-full-bodied, with moderate acidity and firm tannins. The aromatics and flavors continue to expand their complexity with air, to include brown butter, cassis and vanilla, sour cherry and blueberry, finishing with dark-chocolate tannins. Though this wine is approachable, and opens up readily with air exposure, we definitely recommend pairing it with food to enhance the weight and complexity of the palate. A sliver of cheese will do the trick. Also try with a grilled rib-eye, lamb shanks, braised short ribs, cheese and charcuterie. Truffles or mushrooms incorporated in a sauce, risotto or mashed potatoes would also be a fitting complement.

Alcohol: 14.9% Cases produced: 550

TA: 6.2 VA: .91