

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

---

## HENDRY VINEYARD NAPA VALLEY

### 2020 PETTITE SIRAH

The Hendry Vineyard is located on benchlands just west of the town of Napa. All of our vines grow on thin, stony soils between 200 and 300 feet above sea level. The vineyard is at the intersection of the cooler Carneros appellation and the greater Napa Valley, which becomes warmer as you travel northward. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us long, warm summer days and cooler nights.

Petite Sirah was one of three varieties that made up the original six acres of grapes on the Hendry Ranch when it was purchased in 1939, along with Zinfandel and Carignan. Petite Sirah in California dates back to the 1880s. It is now known to be a cross between Syrah and Peloursin, a little-known French grape. It is also referred to as "Durif," after the French botanist who first propagated the variety using pollens from the two parents, and then distributed the cross.

Block 23, formerly planted to Zinfandel, is now the site of the first Petite Sirah on our ranch since the original six acres of vines were replanted in the mid-1980s. The vines in Block 23 were chip-grafted over to Petite Sirah in 2018. In 2020, budbreak was on April 2<sup>nd</sup>. Bloom was May 24<sup>th</sup>, veraison was on July 24<sup>th</sup>, and harvest was on September 16<sup>th</sup>. Yield in the 1.84-acre block was 2.96 tons, or 1.6 tons per acre. The wine was aged 15 months in French oak barrels, approximately one third of which were new. This is our second bottling.

Inky, opaque purple color. Deep, plummy aromas with violet, faint cedary oak, and dried flowers among the initial impressions. Full-bodied and fairly smooth through the midpalate, with flavors of blueberry, cocoa and black coffee. Solid, fine-grained tannins creep up slowly, but aren't gripping. Long, long finish. Pairing thoughts include braised beef or short ribs with mushrooms, grilled beef or lamb kabobs. Just a touch of acidity tames the rougher edges of this wine—try brightening your reduction sauces with a touch of cider, sherry or red wine vinegar. Decanting and/or aging recommended.

Alcohol: 14%

Cases Produced: 343

TA: 6.3

VA: .97