

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD
NAPA VALLEY
2020 RED

36% Cabernet Sauvignon
25% Petit Verdot
13% Cabernet Franc
13% Malbec
13% Merlot

VINEYARD The Hendry Vineyard is located on benchlands west of the town of Napa. The vines grow on thin, stony and clay soils, between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate our climate. Our vineyard is the sole source for grapes for all of our wines. It has been home to the Hendry family since 1939.

VINTAGE In 2020, budbreak in these blocks was March 22nd and April 14th. Bloom was between May 17th and the 23rd. Veraison occurred July 28th through August 1st, and harvest was September 2nd and 3rd for the early varieties (Merlot and Malbec) and September 17th-25th for the later types (Cabernet Franc, Petit Verdot and Cabernet Sauvignon). Average bloom-to-harvest was 116 days, ranging from 106 days for Block 13 Merlot to 125 days for the Cabernet Sauvignon. Yield was an average of 1.8 tons per acre in the Cabernet Sauvignon, and 2.12 tons per acre in the Petit Verdot, Merlot, Malbec and Cabernet Franc blocks.

WINEMAKING Each year, we pick each of our small blocks of each of these five Bordeaux varieties, ferment them individually and then barrel age them all for one year. After the first year of barrel aging, George Hendry creates the final blend before returning the wine to barrel for the final six months of aging. His aim is to make a wine with a concentration, complexity and potential for aging, but with more subtle tannic structure than a 100% Cabernet Sauvignon wine. This wine was aged for a total of 18 months in French oak barrels, 70-75% of which were new.

NOTES Deep purple-ruby color. Delicate initial aromas of soft fruit, dried herbs, pencil shavings and eucalyptus. The wine opens up, adding toffee, pretty dried floral, cherry cola and licorice. Finer textured than the 2018 or 2019. There's a pleasant tension in each sip: edgy tannins, baking chocolate and herbal elements offset by the cassis-like dark fruit. With just a little air, the tannins are almost completely tamed--decant for a softer wine. Ready and raring to pair with meaty, melty and savory dishes. Seared rare steaks with a board dressing, kalbi ribs, grilled portobellos with cheese or mashed potatoes, or maybe even juicy, crispy duck pancakes. Think moderate to rich, with an herbal component.

Alcohol: 14.9%.

Cases produced: 432

TA: 6.0

VA: .98