## HENDRY VINEYARD
## NAPA VALLEY

## 2020 ALBARIÑO

Hendry Blocks 2, 27 and 9B are located on bench lands west of the town of Napa. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, creating a transitional climate zone between the cooler Carneros region and the warmer northern reaches of the Napa Valley.

The Albariño grape is originally from the area of Galicia, in north-west Spain. It was first planted in our Block 9B in 2003. Block 2, which was originally planted in 1997, was grafted over to Albariño (from Pinot Gris) in 2013. Block 27, planted in 1998, was also grafted over from Pinot Gris. The cooler, shadier Blocks 2 and 27, nearest the creek, generally come in a few days to a week later than sunnier Block 9B, which is at the back of the property.

In 2020, budbreak in the three blocks was between March 19$^{th}$ and April 2$^{nd}$. Bloom took place from May 17$^{th}$ to the 21$^{st}$, veraision from July 25$^{th}$ to the 28$^{th}$, and harvest was August 25$^{th}$, 26$^{th}$ and 27$^{th}$.

The grapes are whole-cluster pressed, and the juice from the three blocks is combined in a stainless-steel tank for fermentation. The Albariño is fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel, protected from oxidation, until bottling.

Color: pale straw-yellow. Peachy, citrus and floral aromas. Flavors include tart green apple and nectarine, with mouthwatering acidity, lemon and lemon rind on the finish. Pair with foods that are light in weight but bold in flavor. This wine's bright, green apple acid and full, fruity palate make it delicious with all kinds of seafood, especially oysters, Greek-style salads and any preparations that includes feta, lemon, cucumber and garlic, *fritto misto*, Caesar salad, even sushi.

Alcohol 13.3
Cases 1,015
TA 6.36
VA .12