

HENDRY

Est. 1939



PROUDLY CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2021 MALBEC

VINEYARD The Hendry Vineyard is located on bench lands west of the town of Napa. The vines grow on thin, stony clay soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate.

Each year, we pick each of our small blocks of the five Bordeaux varieties and ferment and barrel age them individually. Occasionally, we release them as very small quantity, single-varietal bottlings such as this one.

BLOCK The 3.05 acres of Block 14 were planted in 1995 with FPS Clone 8.

VINTAGE In 2021, budbreak in Block 14 was March 30th, bloom occurred on May 13th, and harvest was on September 6th. Bloom-to-harvest was 117 days. Yield was 1.34 tons per acre.

WINEMAKING After cold-soaking and primary fermentation in stainless steel, the Malbec underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which are new each year.

NOTES Deep maroon-purple, saturated color. Enticing, chocolatey nose with sweet, cedary oak and dark fruits. Good aromatic balance of fruit, oak and cocoa elements. Meaty, savory elements join these on the palate. Full-bodied, almost chunky, with most of the flavor resting at the front and middle of the tongue. Tannins present, fine grained, tongue-coating, but not short or sharp on the back-palate. Made for food. With wines like this, we always like meats, grilled, roasted or braised, with a touch of something herbal, like grilled lamb chops with arugula pesto, steak with chimichurri, maybe even chicken molé to pick up some of the cocoa notes.

Alcohol: 14.4%.

Cases Produced: 200

TA: 6.5

VA: .77