

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2022 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 was grafted over to Albariño from Pinot Gris in 2013, and Block 27, planted in 1998, was also grafted over from Pinot Gris. Block 1, by the iconic white barn, joins the list of Albariño blocks after replanting in 2023.

The cooler, shadier Blocks 2 and 27, nearest the creek, generally come in a few days to a week later than the sunnier Block 9B, at the back of the property, in deep, gravelly soils.

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 complete, the wine remains in stainless steel for repeated cold-settling until it is ready for bottling, approximately 4 months.

Pale straw color. A rich, floral and fruity nose includes nectarine, peach and mouth-watering citrus aromas. Complex flavors include nectarine and green mango, with tangy lemon and lemon zest acidity on the long finish. Pair with foods that are light in weight but forward in flavor. Delicious with seafood, especially oysters or grilled fish tacos with a squeeze of lime; Greek-style salad, Caesar salad, or nectarines with prosciutto. Great on a warm day with a view of the sea!

Alcohol 13.8

Cases : 945