

HENDRY



Est. 1939

CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2023 ALBARIÑO

VINEYARD 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.

A rising star among white wines, the Albariño grape is originally from the area of Galicia, in north-west Spain. It was first planted in our Block 9B in 2003, more than 20 years ago. Since then, Block 2 and Block 27 have been grafted over from Pinot Gris. Block 1, by the iconic white barn, joined the list of Albariño blocks in 2023, and Block 3 is slated for replanting to the variety in 2024, bringing our total to five blocks—hopefully enough to satisfy demand for this bright, tangy wine.

VINTAGE In 2023, budbreak took place between March 29th and April 5th. Median bloom was June 3rd. Veraison in this mild, cool vintage was late compared to most years: August 16th. Harvest followed suit, between September 13th and September 21st--almost a month later than our average pick date for this variety. The cooler, shadier Blocks 2 and 27, nearest the creek, come in a few days to a week later than the sunnier Block 9B, at the back of the property, in deep, gravelly soils. Bloom to harvest was 110 days, with an average yield of 3.36 tons per acre.

WINEMAKING 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.

NOTES Pale straw color. True to form, with floral and fruity aromas, including lime, nectarine and passionfruit. Flavors include nectarine and mango with key lime acidity. Zingy, lively and delicious. Pair this popular wine with a chilled shrimp cocktail with avocado, grilled fish tacos with a squeeze of lime; lemony Caesar salad—any foods that are light in fat but full of flavor. Great on a warm day with a view of the sea!

Alcohol: 13.7
Cases: 1,533
TA: 7.3
VA: .15