

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

2023 CABERNET FRANC BLOCKS 9D & 26 NAPA VALLEY

VINEYARD The Hendry Vineyard is located on benchlands just west of the town of Napa. Our vines grow on thin, stony soils between 200 and 300 feet above sea level. The vineyard is at the intersection of the cooler Carneros appellation and the greater Napa Valley, which becomes warmer as you travel northward. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, giving us long, warm summer days and cooler nights.

BLOCKS Cabernet Franc is grown on the Ranch in Blocks 26 and 9D. They are CTPS clone 332 and FPMS clone 4, respectively, grafted to St. George roots. Block 26 is the older of the two, planted in 1998, followed by 9D in 2003. The addition of Block 23, replanted in 2024, brings our total acreage of Cabernet Franc to just under seven acres.

VINTAGE In 2023, budbreak in the two blocks was April 7-11th. Bloom occurred June 3-4th. Median veraison occurred August 26th, and harvest took place on October 26th. Average bloom-to-harvest was 132 days. Average yield was 3.02 tons per acre.

The Cabernet Franc, Merlot, Malbec and Petit Verdot blocks in our vineyard were all planted with the intention of having wines to blend with our Cabernet Sauvignon. After a few vintages, George was so please with the depth and complexity of our Block 8 Cabernet Sauvignon on its own that he began using these Bordeaux “blending” grapes to make their own unique wine, our RED blend. Occasionally, we bottle very small quantities of the individual varieties and release them on a limited basis. We did not release a 2022 vintage of our Cabernet Franc.

WINEMAKING Aged for 15 months in French oak barrels, approximately 40% of which were new.

NOTES Medium-deep ruby. Initial aromas of baked berries, brown sugar, and spicy, cedary oak, becoming more open and accessible with air. Medium-full bodied with flavors of dried blueberry, menthol, anise and herbs. As the wine opens, the prominent tannins recede and become fine-grained and pleasantly gripping. Definitely give this young wine time to open up via decanting. Pair with strong cheeses, Guinness beef stew, grilled skirt steak with an herbal accent like chimichurri or a reduced *demi-glace*. Drink now through 2036.

Alcohol 15.1%

Cases Produced: 400

TA: 4.70

VA: .64