

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY 2023 PINOT NOIR RESERVE

**VINEYARD** The Hendry Vineyard is located on benchlands just west of the town of Napa. Our 203-acre ranch is at the intersection of the cooler Carneros and Mt. Veeder appellations at the south end of the Napa Valley. Morning fog and afternoon breezes from the San Pablo Bay moderate our climate, giving us long, warm summer days and cooler nights. Our Pinot Noir vines grow on mixed alluvial terraces on the sunny side of Redwood Creek at lower elevations.

**BLOCKS** Our Pinot Noir Reserve highlights an interesting combination of clone, rootstock, location and soil, beginning with this debut 2023 vintage. 2023 was an unusually late-starting year. A cool spring started us off with the latest bloom since 2006. Consistently cool mornings and warm afternoons for the duration of the growing season gave us long, steady ripening and more than sufficient hang-time, despite the late start. The first Pinots were not picked until mid-September. The Dijon 115 clone typically provides structure to our more fruit-driven selections, but in 2023, two blocks showed a balance between ripe fruit, acidity and structure we felt was exceptional:

Block 4A: Dijon 115, St. George roots

Block 5B: Dijon 115, St. George roots

**VINTAGE** In 2023, budbreak in the Pinot Noir Blocks occurred April 6th-11<sup>th</sup>. Bloom was from June 2nd through the 10th. The majority of the Pinot Noir blocks went through veraison August 7<sup>th</sup>. The grapes were harvested from September 18th to the 21st, with an average bloom-to-harvest period of 109 days. The average yield in all of our Pinot Noir blocks in 2023 was 2.45 tons per acre.

**WINEMAKING** Alcoholic fermentation was completed in approximately one week using only indigenous yeasts. Aging was 11 months in French oak barrels, 50% of which were new. Our Reserve wines are selected from individual barrels. Cooperage for the 2023 Pinot Noir Reserve included barrels from Cadus, Dargaud & Jaegle, Meyrieux and François Frères.

**NOTES** Medium ruby-garnet. Layered aromas include dried plum, dried herbs, spice and a savory, saline quality that echoes on the palate. Silky entry. Mouth-watering acidity, with flavors of raspberry, cranberry and leather. The layered impression repeats on the palate, hinting at what this wine will reveal with age. Long finish includes a note of bay-leaf, finishing with defined black tea tannins. We like the idea of pairing it with seared duck breast on a mushroom wild rice, pork loin or even vegetables with a soy-miso marinade. Drink now through 2035.

Alcohol: 14.6%

Cases produced: 315

TA: 4.11

VA: .64

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