

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2023 PINOT NOIR

VINEYARD Our Pinot Noir blocks are located on the sunny side of Redwood Creek within the Hendry Vineyard, slightly west of the town of Napa. The elevation is between 200 and 220 feet above sea level. The soil is thin loam on a solid rock base. Our ranch and vineyard are 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. The Pinot Noir vines were planted between 1998 and 2015, and are all cordon-trained and spur-pruned. The average production is approximately 2 tons per acre or less. The diverse clones and rootstocks that make up this surprisingly complex wine are as follows:

Block 3: Dijon 115 clone, *Riparia gloire* rootstock

Block 4: FPS 96, 97 and 108 clones, St. George roots

Block 5: ENTAV clone 828 and FPS 115, St. George roots

Block 25: Dijon 115 clone, rootstock 101-14

Block 30: Joseph Swan field selection, 3309 roots

VINTAGE In 2023, budbreak in the Pinot Noir Blocks occurred April 6th-11th, the latest bloom date on our ranch since 2006. Bloom was also relatively late, from June 2nd through the 10th. The majority of the Pinot Noir blocks went through veraison August 7th, only slightly behind average. 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 per acre. Low yields are vital to maintaining fruit concentration in our Pinot Noir wines.

WINEMAKING Alcoholic fermentation was completed in approximately one week using only indigenous yeasts. At dryness, the wine was pressed and put into barrels for malolactic fermentation. Aging was 11 months in French oak barrels, 50% of which were new.

NOTES Medium ruby color. Rose petal, cherry and savory aromatic notes. Lovely, smooth front-palate entry. Medium-bodied and bittersweet, with cranberry, cherry liqueur, herbal and leathery components. Moderate tannins and baking spice on the finish. This wine will shine with savory, medium-rich dishes like stuffed mushrooms, grilled figs with goat cheese and bacon, chicken stewed in wine with wild mushrooms and basil, or soy-sauce basted pork loin. Drink from 2025 to 2032.

Alcohol: 14.0%

Cases produced: 900

TA: 4.76

VA: .65