

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2024 MISSION

**VINEYARD** The Hendry vineyard lies on gentle, rocky slopes between 150 and 300 feet in elevation. The style and structure of our wines is moderated by our rocky soils, and cool breezes and fog from San Pablo Bay.

**HISTORY** Our fascination with Mission began as we traced the history of the Hendry Ranch back to the Spanish colonial period. The Mission variety was introduced to the new world in the first half of the 16th century, and remained the principal wine grape of the Americas for more than 300 years. The vines were transported from Mexico in the 1770s and planted in mission vineyards, spreading with the establishment of each new mission-based settlement. They produced Napa's first wines in the 1840s.

Mission was first planted on what is now the Hendry Ranch in the mid-1850s, but disappeared during the phylloxera epidemic which swept the Napa Valley at the end of the century. Once the dominant California variety, Mission now represents less than 1,000 acres of total plantings in the entire state. In 2007, DNA analysis demonstrated that the grape known in California as Mission was the same grape as Listán Prieto, an ancient Spanish variety now grown in very few places in on the planet, one of them the Canary Islands. It is also grown in Chile as "País."

**BLOCK** After centuries of domination as a grape, Mission nearly disappeared. We were curious: what would the plantings here have produced, and what would it have tasted like? Our Block 9D was originally planted to Cabernet Franc in 2003. In 2012, eighty of the existing vines were grafted over to the historic Mission variety. Fifty more vines were added in 2015, allowing us to make a single barrel of this wine each year.

**WINEMAKING** Production for this wine is roughly one barrel. The wine is aged for 11 months in a single neutral French oak barrel, with extra wine in stainless or glass for topping.

**NOTES** Pale, clear ruby color. Aromas of watermelon, rose petal, and soft berry fruit. Soft acidity. Light-bodied, very drinkable. Light cranberry/cherry fruit with herbal elements, including mild apple-skin tannins that build on the moderately long finish. Terrific chilled! Try with grilled chicken tacos, slow-simmered chili beans, a cheese plate with figs, leaner red meats, salty fish, olives and vegetarian dishes. Drink from 2025 to 2030.

Alcohol: 13.8%

Cases produced: 25

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