

HENDRY



Est. 1939

CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2025 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.

BLOCKS A rising star among white wines, the Albariño grape is originally from the area of Galicia, in north-west Spain. Our first planting of Albariño was in Block 9B in 2003, more than 20 years ago. Since then, Block 1, 2, 27, and finally, Block 3, have been planted with this vibrant, zingy grape.

VINTAGE In 2025, budbreak took place between March 23rd and March 29th. Bloom hit the various blocks between May 20th and 23rd. Harvest took place on August 30th in the sunny block 9B, and September 4th and 5th in the shadier creekside blocks. Bloom to harvest in 2025 averaged 106 days, with an average yield of 3.43 tons per acre.

WINEMAKING Albariño grapes are whole-cluster pressed. The fresh juice goes directly into a chilled stainless-steel tank for fermentation. 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 Medium straw color. Fresh aromas of citrus, apricot and lemon custard. Vibrant on the palate, with salted lime and the creamy mouthfeel of lemon bars. Mouthwatering in all the best ways. As the Spanish say, Albariño goes with anything that has a fin, a shell, or a scale, so bring on the creatures of the sea: grilled shrimp, crab Louis, delicate white fish. Likewise, anything that works with a squeeze of lemon, like Caesar salad or Greek-style chicken skewers.

Alcohol: 13.8%

Cases: 1900