

# HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS  
of WINEGROWING

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2016 BLOCK 24  
PRIMITIVO  
NAPA VALLEY

Hendry Block 24 is located on bench lands west of the town of Napa. This 1.96-acre block is approximately 200 feet above sea level and has thin, stony Boomer series soils (material weathered from metavolcanic rock). The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. The vines in Block 24 were planted in 1997 using St. George roots and grafted with U.C. Davis Primitivo Clone 3. The vines are spaced 6.9' x 5', cordon-trained and spur-pruned. The vines in Block 10 were planted with the same clone in 2003. A vertical trellis system supports the cordon and the canopy.

In 2016, budbreak in Blocks 10 and 24 occurred March 25<sup>th</sup>--29<sup>th</sup>, and bloom was May 17-19<sup>th</sup>. Veraison occurred July 26<sup>th</sup> and harvest was on September 7<sup>th</sup> with an average yield of 3.15 tons per acre, and an average bloom-to-harvest of 117 days.

Alcoholic fermentation was completed in approximately ten days in closed, stainless steel fermentation tanks. After completing alcoholic fermentation, the wine was pressed and put into barrels for malolactic fermentation. Aging was fifteen months in French oak barrels, approximately one-third of which were new.

Primitivo may be a “new” variety to many, but its roots go back hundreds of years to Croatia, where it originated, along with its more familiar genetic twin: Zinfandel. Zinfandel and Primitivo share common parentage, and are essentially synonymous, though Primitivo is associated with Puglia, Italy, where it is commonly grown, and Zinfandel with California.

Hendry Primitivo is a fruit-driven wine, with moderate tannins and the round, berry-dominated palate that is characteristic of the Zinfandel family. Deep ruby color. Jammy, berry fruit and dusty oak on the nose. Sweet berry and pomegranate fruit, medium-full body, moderate tannins. We like to pair it with roasted, braised or grilled meats, pastas with meaty sauces like Bolognese, or while lingering after dinner with hard cheeses or dark chocolate.

Alcohol 15.2%

TA: 6.8

VA: .62

pH: 3.22

576 cases produced

