

# HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2019 ALBARIÑO

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.

The Albariño grape is originally from the area of Galicia, in north-west Spain. It was first planted in our Block 9B in 2003. Block 2, planted in 1997, was grafted over to Albariño (from Pinot Gris) in 2013. Block 27 was originally planted in 1998, and was also grafted over from Pinot Gris. The cooler, shadier Blocks 2 and 27, nearest the creek, generally come in a few days to a week later than sunnier Block 9B, which is at the back of the property. The grapes are whole-cluster pressed, and the blocks are combined in a stainless-steel tank.

The juice is 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 completed, the wine remains in stainless steel, protected from oxidation, until bottling.

Color: pale to medium straw. Citrusy, floral nose. Mouthwatering. Floral quality more pronounced in 2019 than in some of the cooler vintages. Flavors include nectarine, tangy green apple, and a surprisingly creamy mid-palate, offering coconut and lime, with lime rind on the finish. Pair with foods that are light in weight but high in flavor. This wine's tart, green apple acid and full, fruity palate make it really sing with shrimp, crab, oysters and ceviche; Greek-style salads and preparations that include feta, lemon, cucumber and garlic, *fritto misto*, Caesar salad, even sushi.

Alcohol 13.9

Cases 1780

TA 6.9

VA .09