

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2021 PINOT NOIR

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

In 2021, budbreak in the Pinot Noir Blocks occurred March 26th through 30th. Bloom was complete by May 13th. The grapes were harvested from August 26th to September 6th with an average bloom-to-harvest period of 112 days. The average yield in all of our Pinot Noir blocks in 2020 was just 1.24 tons per acre. Low yields such as these are vital to the concentration of our Pinot Noir wines.

Medium ruby. Attractive floral, sweet, dried cherry/dried cranberry, wood-spice and maple butter among the initial aromas. On the palate, full fruit and sour cherry acidity are counterbalanced by gentle tannins. Rose petal, mouthwatering fruit, fresh herbs, sweet tobacco and black tea emerge with exposure to air. This is a delicious Pinot Noir, with all the boxes checked. Try with caramelized onion and mushroom crostini, pork tenderloin with pan-roasted new potatoes, seared duck breast with mushroom risotto, grilled salmon with a miso glaze. We love the idea of playing to the wine's deep, tangy fruit with sauces that incorporate just a bit of pomegranate or cherry juice.

Alcohol: 13.8%

Cases produced: 440 750 ml/100 375 ml

TA: 6.0

VA: .79