

# HENDRY



Est. 1939

PROUDLY CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

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## HENDRY VINEYARD NAPA VALLEY

### 2019 CABERNET SAUVIGNON RESERVE

**HENDRY RESERVE WINES** In eight decades of farming grapes, and thirty vintages of the Hendry label, this is our very first Reserve selection of Cabernet Sauvignon. This wine is the product of a relentlessly curious mind. George Hendry is a farmer, but he is also a scientist, and studying the Hendry vineyard has been a life-long experiment.

**VINEYARD** Our Cabernet Sauvignon vines grow on thin, stony soil between 150 and 300 feet above sea level. The fruit for this wine was harvested from some of the first Cabernet vines George planted in 1974, Block 8D and 8F. They are composed of FPS Clone 7 grafted onto St. George rootstock. Naturally low-yielding, planted in dry, alluvial soil, these vines give us concentrated and complex fruit.

**VINTAGE** In 2019, median budbreak in these blocks was April 7<sup>th</sup>. Bloom was May 28<sup>th</sup> through June 1<sup>st</sup>. Veraison occurred August 3<sup>rd</sup> through the 6<sup>th</sup>, and harvest took place over a roughly two-week period from September 30<sup>th</sup> through October 17<sup>th</sup>. Average yield in the “old” Cabernet Blocks was 2.17 tons per acre. The average bloom-to-harvest period was 132 days.

**WINEMAKING** The north and south sides of each the four “old” sections of Block 8 were picked separately. Once individual lots were crushed, cold-soaked, fermented and ready for aging, each lot was paired with a different cooperage and barrel age, to create unique combinations. As each small lot matured in barrel over the next two years, George began to set aside the most interesting combinations. The resulting Reserve, a total of 18 barrels, is a wine made from grapes from just the south sides of Blocks 8D and F. It was aged in 100% new Taransaud French oak barriques for a total of 24 months. 100% Cabernet Sauvignon. Unfined.

**NOTES** Deep, opaque ruby. Opens with subtle sage, mint, pencil shavings and conifer. Multilayered aromas, with dark, baked fruit hovering in the background. With air, the enticing dark fruit begins to emerge, adding blackberry syrup and cassis. Silky initial mouthfeel, deepening in flavor and complexity with more exposure to air. Patience is a virtue with this one. Allow the wine to open in the glass or aerate. Decanting now or cellaring highly encouraged. Tannins are fine-grained, cedary and the finish is long. Once opened, this wine is very approachable. Back-palate tannins will benefit from taming with saucisson sec, a soy marinated skirt steak, and any other full-flavored, rich dishes.

Alcohol 15.9%

Cases: 225

TA: 6.2

VA: .78