

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

2021 CABERNET FRANC BLOCKS 9D & 26 NAPA VALLEY

VINEYARD The Hendry Vineyard is located on benchlands just west of the town of Napa. Our vines grow on thin, stony soils between 200 and 300 feet above sea level. The vineyard is 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.

BLOCKS Cabernet Franc is grown on the Ranch in Blocks 26 and 9D. They are CTPS clone 332 and FPMS clone 4, respectively, grafted to St. George roots. Block 26 is the older of the two, planted in 1998, followed by 9D in 2003. The addition of Block 23, replanted in 2024, will bring our total acreage of Cabernet Franc to just under seven acres.

VINTAGE In 2021, budbreak in the two blocks was April 7th. Bloom occurred on May 18th. Harvest took place on September 16th in Block 9D, and on October 6th in Block 26. Average bloom-to-harvest was 131 days. Average yield was 1.73 tons per acre.

The Cabernet Franc, Merlot, Malbec and Petit Verdot blocks in our vineyard were all planted with the intention of having wines to blend with our Cabernet Sauvignon. After a few vintages, George was so please with the depth and complexity of our Block 8 Cabernet Sauvignon on its own that he began using these Bordeaux “blending” grapes to make their own unique wine, our RED blend. Occasionally, we bottle very small quantities of the individual varieties and release them on a limited basis. This wine is such a release.

WINEMAKING Aged for 15 months in French oak barrels, approximately 40% of which were new.

NOTES Medium-deep ruby. Deftly interwoven sweet red fruit and pretty cedary oak in the initial aromas. This wine is already showing the enticing aromatics typical of Cabernet Franc. The front palate is lively and sweet, with pleasant fruit through the mid-palate, and medium body, quickly followed by firm tannins. Still young at three years, this wine will benefit from decanting and/or ageing. Pair with strong cheeses, grilled skirt or bavette, filet mignon with a *demi-glace* or a beef and mushroom pie.

Alcohol 13.6%

Cases Produced: 200

TA: 6.1

VA: .81