

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2022 PINOT NOIR

VINEYARD 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

VINTAGE In 2022, budbreak in the Pinot Noir Blocks occurred April 6th-11th. Bloom was relatively late, from June 2nd through the 10th. The grapes were harvested from September 18th to the 21st, with an average bloom-to-harvest period of 101 days. The average yield in all of our Pinot Noir blocks in 2022 was 1.38 tons per acre per acre. Low yields are vital to maintaining fruit concentration in our Pinot Noir wines.

WINEMAKING Alcoholic fermentation was completed in approximately one week using only indigenous yeasts. At dryness, the wine was pressed and put into barrels for malolactic fermentation. Aging was 11 months in French oak barrels, 50% of which were new.

NOTES Pale to medium ruby. Attractive aromatics include bright candied cherry fruit, rose, cardamom, green herbs and pencil shavings. Soft to moderate tannins. Leathery and black tea flavors bring an edge to the medium-weight palate. Firmer in the finish than some of its predecessors, softening with air. Serve with medium-weight dishes with a savory, umami component, like soy-marinated chicken thighs, pan-sauce glazed pork tenderloin, seared duck breast with mushroom risotto, or grilled salmon brushed with miso.

Alcohol: 14.0%

Cases produced: 336

TA: 5.9

VA: 1.37