

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2023 HRW PINOT NOIR

VINEYARD Grapes for the HRW wines—as for all of our wines—are grown right here on our family ranch, just west of the town of Napa. Our Pinot Noir Blocks are: 3, 4, 5, 6, 25 and 30. These blocks are all located in the lower elevations of the property, in cooler spots on the sunny side of Redwood Creek. The climate is moderated by morning fog and the afternoon maritime breeze.

The roots in these blocks include *Riparia gloire*, in the clay soils, as well as 101-14 and 3309. The roots are grafted to a variety of clones: Dijon 115, FPS 108, 96 and 97, 828 and the Joseph Swan selection. All of the vines are spaced 7' x 5' and are bilateral cordon-trained and spur-pruned.

VINTAGE In 2023, budbreak in the Pinot Noir Blocks occurred April 6th-11th, the latest bloom date on our ranch since 2006. Bloom was also relatively late, from June 2nd through the 10th. The majority of the Pinot Noir blocks went through veraison August 7th, only slightly behind average. The grapes were harvested from September 18th to the 21st, with an average bloom-to-harvest period of 109 days. The average yield in all of our Pinot Noir blocks in 2023 was 2.45 tons per acre per acre. Low yields are vital to maintaining fruit concentration in our Pinot Noir wines.

WINEMAKING Alcoholic fermentation for the HRW wine is completed in approximately one week, using indigenous yeasts. The natural yeast present on the grapes is a robust strain that produces complex aromas and flavors. At dryness, the wine was pressed and put into 2-and-3-year-old barrels for malolactic fermentation, then barrel-aged for 11 months before bottling with a screw-cap closure.

NOTES Pale to medium ruby. Initial aromas are herbal, somewhat floral and distinctively Pinot Noir, opening to include moderate cherry fruit. On the palate, light-bodied, with candied cherry, cranberry, honey, toffee and toast. Gentle tannins, soft but present acidity. The screw-cap closure keeps this wine tightly wound initially; it opens easily with a few minutes of air exposure. Pair with simple dishes with savory qualities: roast chicken with herbs, salmon burgers, mushroom pizza, vegetarian dishes, pork and leaner red meats.

Alcohol 14.3%

Cases produced: 690