

# HENDRY



Est. 1939

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## HENDRY VINEYARD NAPA VALLEY

### 2016 ALBARIÑO

Hendry Blocks 2 and 9B are located on bench lands west of the town of Napa. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate, creating a transitional climate zone between the cooler Carneros region and the warmer northern reaches of the Napa Valley.

The Albariño grape hails from the area of Galicia, in Northwest Spain, and was first planted in our Block 9B in 2003. Block 2, originally planted in 1997, was grafted over to Albariño from Pinot Gris in 2013. Budbreak in 2016 was March 13 in Block 9B and March 15 in 2, and bloom occurred between May 10 and 14. Harvest took place on August 25<sup>th</sup> and 28<sup>th</sup>, the cooler, shadier Block 2 coming in a few days later than sunny Block 9B.

For this variety, whole-cluster pressing is used, and the two blocks are combined. The juice was fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and often requires several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel until bottling.

Medium straw color. Floral and soft on the nose, with stone-fruit aromas. Nectarine and green apple on the palate, tingling acidity on the finish. A softer, more rounded palate than some previous vintages. Plenty of acid on the finish makes for a reliable partner in traditional pairings with crab, mussels, oysters and shellfish. Other pairing ideas: white pizza with marinated artichokes and spinach, a simply grilled white fish, lemony Caesar salad, even sushi. Look for foods light in weight but high in flavor for a good match.

Alcohol: 13.8%

Cases: 1,070

TA: 7.1

VA: .14