

HENDRY PETIT VERDOT



100% Petit Verdot. Opaque purple-ruby. Really interesting initial aromas of soft oak, pepper and the caramelized sugar and deep berry of a blueberry muffin. Full-bodied with pleasing, fine-textured tannins. Flavors of dark berries and cola. Cocoa in the finish. Will continue to open up with age, revealing more fruit and texture on the palate. Pair with grilled or roasted meats, sharp, smoked or aged cheeses like gruyere or gouda, and other full-flavored foods with moderate richness, especially those with intensely savory/umami flavors like olives, mushrooms or truffles.

Hendry Block 15 is located on bench lands west of the town of Napa. Morning fog and afternoon breezes from the San Pablo Bay moderate our southern Napa Valley climate, creating a transitional climate zone between the cooler Carneros region and the warmer northern reaches of the Napa Valley. Both Block 15A and B are planted with CTPS clone 400 of Petit Verdot, on St. George roots. The combined acreage of the blocks is 4.08 acres, totaling 5,122 vines. 15B was planted in 1997, followed by 15A, replanted in 2002 over an old Chardonnay block. This bottling was aged for approximately 15 months in French oak barrels, approximately 55% of which were new. released on a limited basis. Single-varietal Hendry Petit Verdot has been released in only a handful of vintages.

Margaret Munn and George W. Hendry purchased the HENDRY RANCH in 1939. Just 5 years later, George died suddenly from a heart attack and for the next 30 years, Margaret single-handedly maintained and managed the ranch (overseeing the farming of grapes, prune-plums, walnuts and cattle) and raised their 2 sons George O. and Andrew. In 1973-75, with the Napa wine industry changing, George O. built a reservoir and replanted most of the ranch to vineyard. 2 decades later he began to make wine; his first vintage was 1992. Over the years he sold smaller and smaller quantities and crushed more for his own wines. Today the Ranch covers 203 acres in the foothills of the Mayacamas mountains. The family bases their choices on a desire to continue farming their land ethically and sustainably, as they have done since 1939.

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Tasting Note:

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Shelf Talker:



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