

# Hendry Albarino

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa County

**APPELLATION:** Napa Valley

**CEPAGE:** 100% Albarino

**WINEMAKING:** The grapes are whole-cluster pressed, and the juice from the three blocks is combined in a stainless-steel tank for fermentation. The Albariño is fermented in stainless steel at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel, protected from oxidation, until bottling.

**ALCOHOL BY VOLUME:** 13.3%

**ANNUAL PRODUCTION:** 1000 cases

## THE STORY

George Hendry and his family have grown grapes on the same family farm in Napa Valley since 1939. Through more than eighty years of harvests, our connection to the land has deepened, and our knowledge has grown. Hendry Ranch is composed of 203 acres situated in the low, rolling hills just northwest of Napa, at the foot of Mt. Veeder, and includes 114 acres under vine. This location in the valley experiences substantial marine influence, allowing us to grow more than a dozen different types of wine grapes. All Hendry wines are made only from estate grapes, and are crafted to highlight the unique terroir of this very special vineyard.

## THE ADJECTIVES

**OVERALL:** Bright and refreshing

**AROMAS / FLAVORS:** Peachy, citrus and floral aromas.

Mouthwatering acidity, lemon on the finish.

**MOUTHFEEL:** crisp

## THE SELLING POINTS

Mouthwatering acidity, dry and crisp

**AWARDS:** 92pts '25 Sunset Intl Wine Competition

**PAIRINGS:** Oysters, fish tacos, greek-style salads, sushi

