

HENDRY 
CELEBRATING 75 YEARS of WINEGROWING
1939 - 2014

HENDRY VINEYARD
NAPA VALLEY

2011 ZINFANDEL BLOCK 28

Hendry Block 28 is located on bench lands west of the town of Napa. This 4.17 acre block is 160 feet above sea level and has thin, stony “Boomer Series” soils. Morning fog and strong afternoon breezes from San Pablo Bay moderate the maritime climate. The vines were planted in 1998 using St. George roots and grafted with bud wood selected from an old-vine Zinfandel vineyard. The vines are spaced 6.9' x 5', cordon trained and spur pruned. A vertical trellis system supports the cordon and the canopy.

In the early years of Hendry’s winemaking endeavors, George was farming and harvesting a vineyard a short tractor drive away on Mt. Veeder, called the Brandlin Ranch. The old-vine Zinfandel there was of mysterious lineage, and always produced complex, intense spicy fruit. So when the vineyard was sold in 1995, bud-wood from those vines was grafted onto rootstock in Block 23 and later in the larger Block 28.

In 2011, the median bud break in Block 28 occurred April 5. Median bloom was June 12 and median veraison was August 9. Harvest was October 1, with a yield of approximately 4 tons per acre. The alcoholic fermentation was completed in approximately one week in closed fermentation tanks. The wine was pressed and put into barrels for malolactic fermentation. Aging was fifteen months in French oak barrels, 65% of which were new.

Plenty of jam and spice on the nose. Juicy, deep berry, spice and pepper. Delicious, velvety palate opens with time and air. Block 28’s hallmark depth, complexity and firm tannic backbone make it a versatile pairing partner for grilled, braised and barbecued meats, like osso bucco, lamb chops or short ribs. One of George’s favorites is oven-roasted lamb shanks with herbs de Provence, tomato and garlic.

Alcohol is 15.3%.
955 cases produced
half bottles and magnums available