

HENDRY VINEYARD  
NAPA VALLEY

2012 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 budwood 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, budwood from those vines was grafted onto rootstock in Block 23 and later in the larger Block 28.

In 2012, the median bud break in Block 28 occurred April 11th. Median bloom was May 29th and median veraison was August 7th. Harvest was September 24th, with an average yield of approximately 3.75 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.

The latest vintage of our summer barbecue standby. Berry and spice aromatics, with oak providing significant structure at its edges. Deep dark fruit flavors of berry jam and sour cherries and fine, firm tannins. Balanced acid. Block 28 is the king of the grill, a Zinfandel that pairs well with ribeye steaks, braised lamb or veal shanks, even burgers.

Alcohol is 15.2%.

1,378 cases produced

half bottles and magnums available