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HENDRY BLOCK 28
NAPA VALLEY
ZINFANDEL
2007

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 1995 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 2007, the median bud break in Block 28 occurred April 2. Median bloom was May 22 and median veraison was July 31. Harvest was September 18, with a yield of 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.

Initial aromas of berry, licorice and spice. Fruit, acid and tannins are in balance. The palate transitions subtly from the initial berry fruit through mouth-watering acid, followed by pleasantly firm tannins. Complex flavors and aromas include dark cherries and berries, cinnamon, licorice, cocoa, forest and mushroom. Block 28 Zin is terrific with anything on the grill, especially ribs and rib-eye steaks, but also lends itself nicely to braised, meaty dishes.

The alcohol is 15.3%.

1500 cases produced.