



3104 Redwood Road, Napa, CA 94558

☎ (707) 226-8320 ☎ (707) 226-7549

✉ info@hendrywines.com

HENDRY BLOCK 28
NAPA VALLEY
ZINFANDEL
2006

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 2006, the median bud break in Block 28 occurred April 17. Median bloom was June 4 and median veraison was August 12. Harvest was October 2, with a yield of 4.3 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.

Aromas include smoky spice, bay, berry, earth, mint and mineral. Dark fruit flavors of blackberries, blueberries and black currant, in an elegant wrapping of spicy and well-integrated oak. In contrast to the more simple, dark fruit jam flavors of the 2005 Block 28 Zinfandel, the 2006 returns to the familiar broad-shouldered, firm structured, complex and almost Cab-like Hendry Zinfandel style. This wine will continue to soften and gain complexity with age. The natural concentration and firm structure of Block 28 fruit is the reason it receives 15% more new oak barrels than the Block 7 & 22 bottling. Block 28 has an affinity for anything rich, braised, or meaty, and would be terrific with a slow-roasted lamb shank rubbed with herbes-de-provence, braised short ribs or a game-based risotto.

The alcohol is 15.8%.

1530 cases produced.