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**HENDRY BLOCKS 7 & 22**  
**NAPA VALLEY**  
**ZINFANDEL**  
**2010**

Hendry Blocks 7 and 22 are located on bench lands west of the town of Napa. This nine-acre block is between 230 and 300 feet above sea level and has thin, stony Boomer series soils. The maritime climate is moderated by morning fog and strong afternoon breezes from San Pablo Bay. Block 7 was planted in 1975 to Clone 2 Zinfandel. Block 22 was planted in 1995, also to clone 2. The vines are spaced 8' x 10', cordon trained and spur pruned. A three-wire trellis system supports the cordon and the canopy. Average production is 3 tons per acre. In 2010, Block 7 was harvested on October 6, and Block 22 on October 2.

The alcoholic fermentation was completed in approximately ten days in closed stainless steel fermentation tanks. The wine was then pressed and put into barrels for malolactic fermentation. Aging was fifteen months in French oak barrels, approximately one-third of which were new.

Dense, dark color. Smoky, deep berry flavor, deep mid-palate. Bittersweet on the palate, with a dense, complex palate impression, held together by firm, fine-grained tannins. With slightly higher acid and lower tannins than Block 28, 7&22's fruit lends itself to tomato-based Italian plates like goat cheese and eggplant lasagna, simple pastas, as well as just about anything on the barbecue.

\*\*2018 Update: this wine is aging nicely, and has become more garnet in color, perfumed and slightly dusty aromatically, as is appropriate for a zinfandel of this age. Sweet cherry and berry are still evident, with softened, fine tannins providing a velvety mouthfeel, giving way slowly to dryness in the finish. Still elegant, but probably at its best for just the next few years. Does show some sediment, which is also to be expected in a dense wine of this age.\*\*

14.6% alcohol  
1656 cases

