

HENDRY



**HENDRY BLOCK 24
NAPA VALLEY
PRIMITIVO
2011**

Hendry Block 24 is located on bench lands west of the town of Napa. This 1.96 acre block is approximately 200 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. The vines were planted in 1997 using St. George roots and grafted with U.C.D. Primitivo Clone 3. The vines are spaced 6.9' x 5', cordon trained and spur pruned. A vertical trellis system supports the cordon and the canopy. Average production is 3.5 tons per acre and the average harvest dates are between September 15 and September 20.

In 2011, the median bud break in Block 24 occurred March 4th. Median bloom was June 9th and median veraison was August 12th. Harvest was September 29th with an average yield of 2.9 tons per acre. The alcoholic fermentation was completed in approximately ten days in closed stainless steel fermentation tanks. After completing alcoholic fermentation, the wine was pressed and put into barrels for malolactic fermentation. Aging was fifteen months in 100% French oak barrels, approximately one third of which were new.

Berry jam and cocoa, bay and spice aromas on the nose of this lively wine. Persistent, spicy, flavorful and a little tangy on the palate. As always, the tannins of this Zinfandel twin are gentle and moderated by the forward fruit. Our favorite pairings for Primitivo are hard cheeses, chocolate and not-too-rich meats and game. A lovely red to start or end the evening, due to its moderate tannins and full fruit flavors.

Alcohol 15.8%
Only 754 Cases produced