

HENDRY VINEYARD  
NAPA VALLEY

2011 ZINFANDEL BLOCKS 7 & 22

Hendry blocks 7 and 22 are located on benchlands west of the town of Napa. The nine acres are between 230 and 300 feet above sea level and have 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 only 3 tons per acre. In 2011, Block 7 was harvested on September 30 and Block 22 on October 1.

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 for the 7& 22 is fifteen months in French oak barrels, approximately one-third of which are new.

Pretty initial aromas of soft cocoa, cassis, spice and violet. Mouthwatering, balanced sour cherry, berry and currant and persistent acid, balanced by mild, fine-grained tannins. With slightly higher acid and lower tannins than Block 28, 7&22 is a natural partner for Italian plates like pasta Bolognese or goat cheese and eggplant lasagna, as well as anything barbecued or grilled.

15.5% alcohol  
1620 cases  
half bottles and magnums available