

HENDRY 
CELEBRATING 79 YEARS of WINEGROWING
1939 - 2018

HENDRY VINEYARD
NAPA VALLEY

2016 ZINFANDEL BLOCKS 7&22

Block 7 has been the foundation for our Zinfandel since the first vintage of the Hendry label, back in 1992. The vines were planted in 1975, and prior to 1992, it was sold to other vintners, helping to secure George's reputation as a grower.

Both block 7 and block 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 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.

In 2016, budbreak was March 29th, bloom occurred between May 17th and 19th, and median veraison July 27th. Block 7 was harvested on September 15th. Block 22 was harvested on September 12th. Average production in the two blocks is approximately 3 tons per acre.

The alcoholic fermentation for each 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 each vintage.

Color: Ruby. Initial aromas of tangy cherry and berry, spice and black tea. Elements of fruit, tannin and acid in balance on the lively palate. Bittersweet cocoa, baking cherries, blackberry jam, straw and spice among the flavors and aromas as the wine opens. Pairing thoughts: seared red meat; a tender, grilled lamb chop; dry-rubbed barbecue of any kind (without too much sweet or heat); dark meat chicken cooked in red wine with mushrooms and herbs; pasta with a savory, meaty, reduced sauce. Balanced, firmly structured and versatile.

15.0% alcohol
1059 cases produced
TA: 6.6
pH: 3.98
VA: .69