

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

HENDRY 2016 ZINFANDEL KEG

Our keg program wines, like all Hendry wines, come from our Napa vineyard, which has been farmed by the Hendry family since 1939. This wine is a blend of press wine and free-run wine, and includes wine from all our Zinfandel and Primitivo blocks. In 2016, it is a combination of our blocks 12 (3%), 23 (15%), 10 (11%), 22 (41%) and the press fraction from all of the of the Zinfandel and Primitivo lots (31%).

In 2016, median budbreak in the Zinfandel and Primitivo was April 1st, median bloom was May 16th and harvest was September 12th-27th. Average yield was 2.84 tons per acre.

Primary fermentation was completed in approximately ten days in closed stainless steel fermentation tanks. When the wines reached complete dryness, (<.5 g/L residual sugar), they were pressed to French oak barrels for malolactic fermentation. Total aging was approximately twelve months in French oak barrels, of which 22% were new.

Medium ruby color. Spice, blackcurrant/berry, floral and bramble on the nose. Smooth entry, medium body, moderate tannins. On the palate, round berry fruit, bittersweet chocolate, and spice. Firm tannins, preserved by the keg, relax almost immediately, allowing the jammy mid-palate to fill out and deepen. This wine will be a versatile food pairing partner, and may appeal to both Zin lovers and those who like structure, spice and forward fruit in other varieties. Mushroom risotto, thin-sliced, seared rare beef, ribs on the grill, burgers, and meaty, Italian-inspired pastas would work well with the flavors in the Hendry keg Zinfandel.

Alcohol 14.7 %
TA: 6.5
pH 3.72