

HENDRY



EST. 1939

CELEBRATING EIGHT DECADES of WINEGROWING

HENDRY VINEYARD
NAPA VALLEY

2017 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 2017, budbreak was March 30th in Block 7, and April 4th in Block 22. Bloom occurred between May 20th and 23rd. Block 7 was harvested on September 9th. Block 22 was harvested on September 8th. Average bloom-to-harvest was 110 days, and average production in the two blocks was 2.93 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. Sweet berries dominate the initial aromas. Jammy berry fruit integrated with floral, toast, maple and light spice/tea notes. Balanced palate coverage. Full, lively and delicious flavor. A balanced wine with almost infinite pairing potential. Try with flavorful, intense hard cheeses like Asiago, Pecorino, and Manchego, grilled radicchio, grilled figs with bacon and blue cheese, warm goat cheese, pastas with meaty sauces, seared rare beef...

15.6% alcohol
1294 cases produced
TA: 6.4
VA: .77