

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2018 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. Originally, it was sold to other vintners, helping to form the foundation of George Hendry'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 2018, budbreak was April 10th in Block 7, and April 12th in Block 22. Bloom occurred June 1st. Both blocks were harvested on September 25th. Average bloom-to-harvest was 116 days. Production was 3.02 tons per acre in Block 7, and 4.77 tons per acre in Block 22.

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.

Ruby color. Initial aromas include deep berry fruit, spice, floral notes and tea. Berry and ripe cherry fruit on the palate, with bittersweet cocoa on the finish. Moderate levels of fine-grained tannin round out the balanced palate. Pair with seasoned lamb chops on the grill, beef carpaccio, seared lean steaks, eggplant Parmesan, pasta with a braised meat ragu. As always, balanced and versatile, with just enough pleasant structure to extend its pairing possibilities.

15.1% alcohol

1,463 cases produced

TA: 5.76

VA: .6