

HENDRY 
CELEBRATING 78 YEARS of WINEGROWING
1939 - 2017

HENDRY VINEYARD
NAPA VALLEY

2014 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.

In 2014, median bloom occurred May 16th and median veraison July 22. Block 22 was harvested on September 3rd and Block 7 on September 8th. Average production in the two blocks averages only 3 tons per acre.

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 each vintage.

Pretty ruby color. Soft, spicy aromas of cherry syrup, bay leaf, sweet tobacco and spice. Light to medium bodied, with fairly subdued tannins. Flavors of red fruit and jam, herbs, mint and baking chocolate. After a dark, burly and brooding 2013 vintage, Blocks 7&22 again takes a more familiar, softer, spicier form, one we affectionately call a "pinot-lovers zin." A whole chicken, roasted with plenty of rosemary, thyme, salt and garlic, would be a delicious pairing with this wine, as would pasta with sundried tomatoes, capers, anchovies and herbs—dishes high on flavor but moderate in fat.

Retail Price \$35.00
15.5% alcohol
1723 cases produced
TA: 6.42
VA: .64