

# HENDRY



*Est. 1939*

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

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## HENDRY VINEYARD NAPA VALLEY

### 2020 ZINFANDEL BLOCKS 7&22

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

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.

VINTAGE In 2020, budbreak was April 11<sup>th</sup> in Block 7, and April 7<sup>th</sup> in Block 22. Bloom occurred May 23<sup>rd</sup> in both blocks, and median veraison between July 24<sup>th</sup> and 28<sup>th</sup>. Block 22 was picked on September 11<sup>th</sup>, followed by Block 7 on the 14<sup>th</sup>. Bloom-to-harvest was 114 days. Average yield was 2.36 tons per acre.

WINEMAKING The alcoholic fermentation for each was completed in approximately ten days in closed stainless steel fermentation tanks. The wine was then pressed, the blocks blended, 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.

NOTES NOTES Medium ruby. Spice, blackcurrant/berry, floral and bramble on the nose. Medium body, moderate tannins. On the palate, berry fruit, bittersweet chocolate and spice. Firm tannins. Mushroom risotto, thin-sliced, seared rare beef, ribs on the grill, burgers, and meaty, Italian-inspired pastas would work well with the flavors of this classic Zinfandel.

Alcohol: 15.9%

Cases produced: 230 375 ml

TA: 5.4

VA: .61