

HENDRY BLOCKS 7 & 22 ZINFANDEL



100% Zinfandel. Ruby to ruby-garnet in color. High, sweet aromas of cooked berries, spice and grilled tomato, evolving to floral with more air. Spicy and lively on the palate and medium-bodied, with both fruity and savory elements. Pleasantly fine textured tannins. This wine, as always, is fascinating in its versatility. Different foods will enhance the savory aspects, bringing out soy and lime flavors, while others highlight the fresh, sweet berry fruit in the mid-palate. Pair with seasoned lamb chops on the grill, lean steaks, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. Balanced and versatile.

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. 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.

Margaret Munn and George W. Hendry purchased the HENDRY RANCH in 1939. Just 5 years later, George died suddenly from a heart attack and for the next 30 years, Margaret single-handedly maintained and managed the ranch (overseeing the farming of grapes, prune-plums, walnuts and cattle) and raised their 2 sons George O. and Andrew. In 1973-75, with the Napa wine industry changing, George O. built a reservoir and replanted most of the ranch to vineyard. 2 decades later he began to make wine; his first vintage was 1992. Over the years he sold smaller and smaller quantities and crushed more for his own wines. Today the Ranch covers 203 acres in the foothills of the Mayacamas mountains. The family bases their choices on a desire to continue farming their land ethically and sustainably, as they have done since 1939.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

HENDRY
BLOCKS 7 & 22 ZINFANDEL
100% Zinfandel. High, sweet aromas of cooked berries, spice, grilled tomato & florals; spicy & lively with fruity & savory elements; pleasantly fine textured tannins; balanced & versatile.

Shelf Talker:



HENDRY BLOCKS 7 & 22 ZINFANDEL

100% Zinfandel. High, sweet aromas of cooked berries, spice & grilled tomato, evolving to floral. Spicy & lively with fruity & savory elements. Pleasantly fine textured tannins. Balanced & versatile. Different foods will enhance the savory aspects, bringing out soy & lime flavors, while others highlight the fresh, sweet berry fruit in the mid-palate. Pair with grilled seasoned lamb chops, steak, aged cheeses or pasta with a braised meat ragu.

AN EASTERLY WINE SELECTION