

Rock Wall

WINE COMPANY

2016 ZINFANDEL HENDRY VINEYARD BLOCK 29

VINEYARD NOTES

The Hendry family has been farming the same vineyard in Napa since 1939. The lessons learned from more than 75 harvests provide them with a level of knowledge and a connection to the land that is rare in Napa. The Hendry Ranch is composed of 114 acres of vineyard and is situated in the hills northwest of Napa, just off of Redwood Road. This latitude in the valley experiences substantial marine influence, and allows them to grow some of the best Napa Zinfandel with flavors that I describe as “essential Napa Zin flavors.” Our Zinfandel comes from Block 29, which was a former junkyard until the Hendry family cleaned it all up and planted some stunning Zin there.

PRODUCTION

Pick Date: 10/10/2016

Yeast: D80

Fermentation: 14-day fermentation in stainless steel with no extended maceration

Malolactic: Elios1 post-alcoholic fermentation to tank

Bottled: 7/2017

WINE MAKER COMMENTS

The 2016 is my favorite bottling from this vineyard thus far. This stunning Napa Zinfandel exhibits aromas and flavors of freshly ground pink peppercorn, blackberry, blueberry, caramel, cigar box, forest floor, anise, and minerality. This is by far the most masculine Zinfandel I make. I am here to coax the grapes into the wines they are meant to be, and the Hendry is always big, assertive and unapologetic.

TECHNICAL SPECIFICATIONS

APPELLATION
Napa Valley

COMPOSITION
100% Zinfandel

ALCOHOL
14.84%

PH
3.64

TOTAL ACIDITY
0.56G / 100ML

RESIDUAL SUGAR:
0G/100ML

BARRELS
70% neutral oak
20% new French oak
10% new American oak

RELEASE DATE
April 2018

SUGGESTED RETAIL
\$45