

Rock Wall

WINE COMPANY

2015

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 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

We picked this gorgeous fruit in the early morning of September 15th, 2015. (Kathy Rosenblum’s birthday! A.k.a, “the most important day of the year.”), I love to use multiple yeast strains on this beauty, so we crushed seven tons into tank and did three tons in macro bins. After a three day cold soak to enhance the gorgeous color and structure, I inoculated the tank with D80 and the bins with BM4x4, AMH and D254 yeast strains. This Zin always has a concentrated aroma and flavor profile, I try to let those sensory notes lead and my yeast choices. After a healthy 18-day fermentation, we pressed the tank and bins together and brought the wine down to some very sexy 30% new French oak. I inoculated with malolactic bacteria once it was in barrel.

Wine Maker Comments

This stunning Napa Zinfandel exhibits aromas and flavors of minerality, freshly ground pink peppercorn, blackberry, blueberry, caramel, cigar box, forest floor and anise. 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. It has major personality and I love this wine for that reason.

Cheers my friends!

TECHNICAL SPECIFICATIONS

APPELLATION

Napa Valley

COMPOSITION

100% ZINFANDEL

ALCOHOL

15.1%

PH

3.62

TOTAL ACIDITY

0.61g / 100ml

BARRELS

30% NEW FRENCH OAK

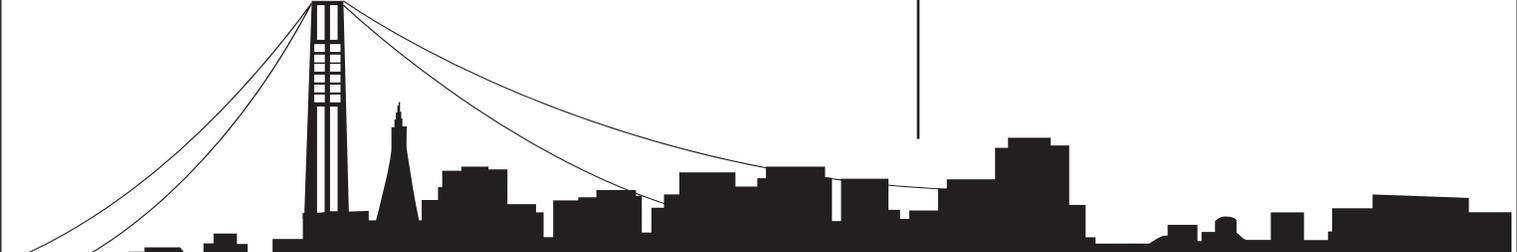
70% NEUTRAL OAK

RELEASE DATE

November 2016

SUGGESTED RETAIL

\$45



2301 MONARCH STREET • SUITE 300 • ALAMEDA, CA 94501
T: 510-522-5700 • F: 510-522-5701 • RockWallWines.com