



HENDRY: SINCE 1939
CELEBRATING 78 YEARS of WINEGROWING
And...our 25th Vintage!

SUMMER 2017 TASTE OF HENDRY
TASTING NOTES

Rain, partly cloudy, mostly cloudy, rain, rain, rain...wait...what's that shiny orange icon we see on the weather forecast? Mostly sunny, mostly sunny, mostly sunny, for a week?! Warm weather on the horizon at last!

Late in the afternoon, breezes from the bay begin to blow, and tiny birds flit carrying twigs and straw for their nests, singing out their territorial claims in the old oak out front. We watch the 2017 vintage begin to stir. Cool, wet conditions delayed budbreak by about ten days, but the vines made up for it now with vigorous growth. Bloom is only weeks away. The vineyard is keeping all on their toes as the crew mows the winter cover crop, plows it under, hoe-plows between and around the vines and thins the tender shoots, all under cover of high clouds. Tractors-- and people--are running overtime around here! What the season holds remains to be seen, but, as wise vintners do, we'll try our best to stay on top of it all as we bring in the 25th vintage of the Hendry label.

2014 BARREL FERMENTED CHARDONNAY | The Barrel Fermented Chardonnay is whole-cluster pressed and cold settled. Barrel fermented *sur lie* and aged in the same French oak barrels for 11 months. Approximately one third to one half of the barrels are new. Our Barrel Fermented Chardonnay, like all of our white wines at Hendry, **does not** undergo any malolactic fermentation, important for retaining its food-friendly malic acidity.

Medium yellow-gold color. Initial aromas show off the gentle use of oak, with spice and toasted nuts overlaying dried apple fruit. On the palate, dried apples and stone fruit, baking spice and gingery pepper. Medium-bodied, balanced, pleasant and soft, with pie-apple acid and baking spices on the finish. This wine would be delicious with white pizzas of all kinds, creamy chicken and/or pasta dishes, or a cheese course with sliced apples.

2013 CABERNET SAUVIGNON | Average production is less than 2 tons per acre in 43-year-old Block 8. Blocks 16, and 18 at 20 and 21 years, range from 1.42 to just over 3 tons per acre. After a warm extended maceration, the wine is aged between 21-24 months in 90-100% new French oak barrels. 100% Cabernet Sauvignon.

Saturated, dense, ruby color. Initial aromas of smoke, spice and dark, mouthwatering blackcurrant fruit. Front palate soft and full, with a gentle transition to the grip of the back palate. Full-bodied, complex. Flavors include dark bittersweet chocolate, deep, dark berry and spice. Sweet oak and herbal notes of bay or eucalyptus emerge with air, adding to the interest and complexity. With wines at this end of the spectrum, grilled and braised meats always come to mind, especially when accented with bay, thyme, rosemary or even *chimichurri*.