



HENDRY: SINCE 1939  
CELEBRATING OVER 75 YEARS of WINEGROWING  
FALL 2016 TASTE OF HENDRY  
TASTING NOTES

Fall really is one of the most beautiful times of the year in the Napa Valley. The colors have begun to change in the vineyards, turning the whole valley to shades of gold, orange and crimson. October brings with it bright blue skies, tempered by bouts of much-needed rain. Harvest at Hendry started on August 22<sup>nd</sup>, with mild weather and an easy picking schedule. By the time the first reds were picked in early September, the temperatures began to rise again, and our pace began to accelerate dramatically. The last of the Cabernets for Hendry wines were picked the last week of September. In the last few weeks, all of the wines in tank have finished their primary fermentations, saturated and deep purple with the colors of the skins, and one by one, they are being barreled down for secondary fermentation and aging. It is looking like a very fine vintage!

Your wines for this shipment are:

**2014 Malbec:** As is typical of this variety, the color is dense and inky, glass-coating dark purple with ruby just at its edge. Smoky, leathery and earthy initial aromas, with the spicy berry fruit just emerging. On the palate, chewy, medium body, grapey/grape soda/berry, tea and spice flavors and young but easy tannins. Decanting allows more of the soft floral and berry aromas to emerge. Easy-drinking and pleasant. *349 cases produced*

**2013 Blocks 7 & 22 Zinfandel:** Drought conditions in 2012 and 2013 resulted in less available moisture in the soil, and our early tastings confirm that this resulted in exceptionally concentrated, slightly higher tannin wine in the Zinfandels. Initial aromas of berries, cherries, tea and smoke. Both this wine and the 2013 Block 28 are thick and dark purple, with concentrated dark berry fruit and significant tannins. Serve with hearty fare. *998 cases produced*

**2015 Unoaked Chardonnay:** Light straw-yellow color. Soft initial aromas of cut apples, with secondary floral notes. A very balanced, light-to-med-bodied white wine, soft on the palate, with flavors of green and Fuji apples and lemon pie. Overall impression is one of balance, with lingering lemony acidity in the finish. Best slightly chilled, with less fatty foods. Hummus with a squeeze of lemon and a splash of good olive oil, cold chicken salad and big grilled shrimp would all be nice accompaniments for this wine. *1,620 cases produced*

We hope you enjoy them all!

The fine print:

For this shipment, your card will be **charged on 10/21/2016** for the following amounts (plus tax where applicable):

Basic (3 bottles) \$92.40

Double shipment (6 bottles) \$174.80

Full Case (12 bottles) \$ 321.60

Taste members in the basic level who want to upgrade to Double or Case quantity for this time only or for future selections can do so by emailing [sales@hendrywines.com](mailto:sales@hendrywines.com).

**Orders will ship on October 26th.** If you will not be present to receive your shipment, please call us to arrange an alternate address or shipping time. We must receive any **changes by October 20th**. If no changes are received, we will ship as indicated above. Recipient is responsible for any reshipment charges resulting from undeliverable packages, and nobody likes that.

**Your next selection will be in March 2017.**

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