



**HENDRY
SINCE 1939**

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FALL 2015 FRIENDS OF HENDRY TASTING NOTES

There's nothing like a week of 90-degree heat to bring an already warm and early vintage quickly to a close! Last week, we were touring under umbrellas one day, and hustling to bring the last of the grapes in the next. Jan Miller is doing a little happy dance in the lab as each of the red fermentations finishes and the wines are barreled down one by one.

In the past, we've talked about Primitivo and Zinfandel in relation to their Croatian sibling Crljenak Kastelanski. More recently, information has emerged that leads us back even further, to the ancestor of all three grapes, another Croatian specimen called Tribidrag (or alternately, Pribidrag), documented as an important and "noble" in European trade as early as the 15th Century. Dr. Carole Meredith, one of the genetic researchers who has been working to discover and document the relationship between Tribidrag and its three offspring for the last two decades, was pleased to find that our trusty Zinfandel grape had noble origins. A friend of George's, who encouraged his planting of Primitivo, Dr. Meredith has recently taken the bold step of labeling her own Mt. Veeder Zinfandel as Tribidrag.

In this shipment, you'll find a couple of old favorites with great responses from the press, and one new one--a crisp, tangy white made of Unoaked Chardonnay with a bright acidic lift from Pinot Gris--just in case you are also bidding a warm farewell to summer!

2012 BLOCKS 7&22 ZINFANDEL | (2 bottles) Sweet ripe berries and cherries with spice and oak in the initial aromas. Blueberry, tangy sour cherry and bittersweet chocolate on the palate. Moderate tannins and a nice, tangy acidic lift make this balanced wine our go-to with tomato-based sauces, or hearty roasts and braises that include a bit of tomato paste. Argentinian or Texas-style dry-rub barbecue would also be great choices! 90 points, Wine Enthusiast 2015 BUYING GUIDE

2012 PRIMITIVO | (2 bottles) Blackberry and spice aromas on the. Persistent, spicy, flavorful and a little tangy on the palate. As always, the tannins of this Zinfandel twin are gentle and moderated by the forward fruit. Our favorite pairings for Primitivo are hard cheeses, chocolate and not-too-rich meats and game. A lovely red to start or end the evening, due to its moderate tannins and full fruit flavors. 91 points, Wine Enthusiast 2015 BUYING GUIDE

2014 HRW SCREEN PORCH WHITE | (1 bottle) Crisp and fruity, with peach, tangy lime and nectarine on the palate. Appealing citrus and apricot finish. Pinot Gris adds brightness and lift to the Chardonnay's depth and rounder palate. We would serve this versatile, appealing white wine by itself on the porch on a sunny afternoon, in a hammock, a grilled peach salad with feta, chicken and avocado salad with lime and cilantro, or poached or grilled fresh white fish. The wine most likely to find itself chilling in an ice bath on a warm afternoon.