



**HENDRY: SINCE 1939**  
**CELEBRATING OVER 75 YEARS of WINEGROWING**

**FALL 2015 TASTE 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.

Your wines for this shipment are:

**2014 ALBARINO** | Floral, herbal and peachy aromas. On the palate, tangy citrus, nectarine and passion fruit flavors reflect the bright acidity. A pretty, refreshing white, great as a first-course wine, and a lovely counterpoint to briny oysters, mussels or clams. There are many other pairing possibilities with this tasty, high-acid Spanish varietal: Spanish *boquerones* or a simple, seared white fish, or even a weeknight pan-seared chicken with olives and lemon zest. 1185 cases produced

Wine Enthusiast 2015 Buying Guide, 91 Points: "This 100% varietal wine, fermented and aged in stainless steel, is silky and creamy, with a medium body and texture that retains a sizzle of freshness on the palate. Well-balanced, it offers melon, green apple and lemon, with a tease of fresh-cut peach, ending crisp and clean."

**2012 CABERNET SAUVIGNON** | New Release! Dense, dark berry color. In the initial aromas, pretty blackcurrant and caramel form the base notes, with soft cedar and black licorice. Very firm tannins portend a long life for this ripe, concentrated, dark wine. Decanting recommended to bring out the deeper, sweet fruit flavors and release the firm tannin grip; the wine becomes full and velvety with time and air. We love wines like this with short ribs braised in wine, filet mignon (especially with blue cheese), and rich, creamy polenta made with Gorgonzola or Fontina. 90 Points, Cellar Selection, Wine Enthusiast upcoming December 2015 issue. Only 950 cases produced