



HENDRY
SINCE 1939
CELEBRATING OVER 75 YEARS of WINEGROWING
FALL 2017 FRIENDS OF HENDRY TASTING NOTES

Although many of you know that we've been growing and selling grapes for 78 years, you may not know that George only started *making* wine from a small selection of his own Cabernet and Zinfandel grapes in 1992. So, in 2017, we celebrate twenty-five years of the Hendry label.

And boy, has it been a wild ride of a vintage so far! Late, heavy rains, cooler temperatures and *two* historically unprecedented hail storms (in June!) were part of our winter weather. Long hangtime with moderate temperatures had us well prepared going into harvest, which was expected to begin a couple of weeks later than usual.

Then, an unexpected heat spike over the Labor Day weekend drove the sugars up, and off we went! All of the early varieties—Pinot Gris, Chardonnay, Albariño, AND Pinot Noir—were picked in a little over a week. Primitivo and Zinfandel followed close behind. Jan and Jeff Miller, and Luis and Rafael Melgoza in the cellar jumped into action, and deserve a lot of credit for hustling, along with the vineyard crew, to get all the grapes picked, sorted and fermenting. As of right now, only Cabernet and Cabernet Franc are still on the vine. By the time you receive this, even that should be in fermentation tanks, if not in barrels, and the winery and picking crews will be getting some well-deserved rest.

It is a beautiful and exciting time to come to the valley. If you feel inclined to visit, we'd love to see you!

2015 BARREL FERMENTED CHARDONNAY | Pale gold color. Initial aromas of soft spice and toasted nuts overlaying dried apple fruit and cardamom. Aromas of oak are very soft. On the palate, medium-bodied, with bright pineapple-green apple acidity, and flavors of baked yellow apples and skins. Our favorite pairings for this wine are scallops in a buttery sauce, baked or roasted fish with lemon-butter, Manchego cheese, white pizzas and pan-fried crab cakes. Drink now and over the next 3-5 years. Retail price \$35; Wine club price \$ 29.75.

2014 PINOT NOIR | Garnet in color, translucent. Initial aromas of cherry cola/cherry candy, maple syrup and subtle spice. On the palate, light-to-medium-bodied, spicy cherry/raspberry with leather, nutmeg and herbal notes. Tannins are present but moderated by the mouthwatering, tangy cherry fruit. White pizza or risotto with wild mushrooms sautéed with herbs would be terrific paired with this light-bodied, spicy, mouthwatering red. Vegetarian dishes with hearty flavors would also work, such as farro risotto or roasted eggplant, or for the carnivore, pork tenderloin or duck breast with a pan reduction. A liberal hand with fresh and dried herbs in any dish will echo the herbal notes in this wine. Drink now and over the next 3-6 years. Retail price \$38; Wine price \$ 30.60.

2014 Merlot | Ruby color. Bright berry fruit on the nose, with smoke, leather and meaty aromas. Medium body. A core of berry fruit, spice, cocoa, berry, cola, bittersweet chocolate and herbal flavors on the palate. Just enough tannin to give the wine structure and a solid backbone for pairing with medium-weight dishes, or lovely by itself. This wine will be a versatile food pairing partner with everything from hard cheeses and hearty fall risottos to roasted sausages and potatoes year-round. Drink now and over the next 7-10 years. Retail price \$38; Wine price \$ 28.90.

2014 Red | 27% Malbec, 20% Petit Verdot, 20% Cabernet Sauvignon, 20% Merlot, 13% Cabernet Franc. Deep, dense, purple color, due to the inclusion of 27% Malbec and 20% Petit Verdot. Aromatically, it shows light spice and dark, honeyed fruit, along with herbal, meaty, smoky and savory elements. Silky and bright on the lively palate, increasing in palate depth with air. Plummy, berry fruit with bittersweet plum skin on the finish. Subtle, stealthy tannins. Easy-drinking, as is typical of this blend. Pair with seared filets, braised meat—even coq au vin—and moderately rich dishes. Drink now and over the next 7-10 years. Decanting recommended. Retail price \$45; Wine price \$ 38.25.

2014 Cabernet Sauvignon | Deep, dense, ruby color. As has been the case with the reds of this vintage, the aromas are clean, pretty, spicy and complex. Tea, leaf, and dark fruit aromas are well-integrated with those of smoky oak. Whereas the 2013 reds were deep and brooding, inaccessible in the months before release, and evolving slowly, the 2014 wines, from a similarly warm, drought year, have an attractiveness and softness in character that indicates earlier drinkability. On the palate, silky and bittersweet flavors of dark cherries and semi-sweet chocolate. Tannins are fine in texture and palate coating, though not as intense as those of our 2013 Cabernet. This wine will play well with rich, braised dishes and grilled meats, and has the finesse and balance to be a go-to wine for at least the next 10-15 years. Decanting recommended. Retail price \$60; Wine club price \$51.

General Notes on the 2014 Vintage

One in a series of drought-influenced vintages, conditions in 2014 were for the most part ideal, with warm days, and warmer than normal nights. There were no temperature extremes, but the long, warm days brought fruit in early in many places. Whereas the 2013 wines were deep, dark and brooding, with intensity and concentration, the 2014s seem to be focused, spicy and bright—and deliciously accessible now. Some writers have suggested that the 2012s and the 2014s are for early drinking, while the 2013s can be held for later enjoyment. Angela will be sending out “last-calls” for some of those 2013 wines soon, so if you like them, it might be time to put some aside for future drinking.