



HENDRY
SINCE 1939
CELEBRATING OVER 75 YEARS of WINEGROWING
FALL 2017 TASTE 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 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. Drink now and over the next 1-2 years. Retail price \$22; Wine club price \$18.50.

2014 BLOCKS 7&22 ZINFANDEL | Pretty ruby color. Soft, spicy aromas of cherry syrup, bay leaf, sweet tobacco and spice. Light to medium bodied, with fairly subdued tannins. Flavors of red fruit and jam, herbs, mint and baking chocolate. After a dark, burly and brooding 2013 vintage, Blocks 7&22 again takes a more familiar, softer, spicier form, one we affectionately call a "pinot-lovers zin." A whole chicken, roasted with plenty of rosemary, thyme, salt and garlic, would be a delicious pairing with this wine, as would pasta with sundried tomatoes, capers, anchovies and herbs—dishes high in

flavor but moderate in fat. Drink now and over the next 5-10 years. Retail price \$36; Wine club price \$32.40.

2014 PINOT NOIR | In 2014, median bud break in the Pinot Noir Blocks occurred on March 16th. Bloom was completed by May 12. Harvest was August 29th, with an average yield of 1.95 tons per acre. Alcoholic fermentation was completed in approximately one week using natural yeasts. At dryness, the wine was pressed and put into barrels for malolactic fermentation. Aging was 11 months in 100% French oak barrels, approximately 50% of which were new.

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 \$38.00; Wine club price \$ 31.50