



Est. 1939

**SUMMER 2016 FRIENDS OF HENDRY TASTING NOTES
CELEBRATING OVER 75 YEARS of WINEGROWING**

The tiny white blossoms on our early-flowering vines are poised to burst under clear blue skies. A storm a couple of weeks ago delivered a full inch of rain in a day, and we may still see a few more showers before the rains end. The vineyard has been buzzing with activity as we make the transition from “mud to dust,” as Mike Hendry puts it. The rich, diverse cover crop of weeds is being mowed and plowed into the soil, and teams are working their way through the blocks methodically and masterfully, pruning, thinning and suckering to make sure that the tender shoots and the newly-formed clusters are well-positioned for optimum exposure. Our vineyard crew members have decades of experience orchestrating the growth of each year’s crop in the Hendry blocks. That experience has been essential to our ability to produce concentrated, complex and interesting wines from this sustainable family vineyard for almost 80 years. We are grateful for their dedication and their skill.

2014 Albariño | 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: *boquerones*, a simple, seared white fish, or even a weeknight pan-seared chicken with olives and lemon zest. *1185 cases produced*

NEW RELEASE! 2013 Hendry Block 28 Zinfandel (2 bottles)| 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. Both this wine and the 2013 Blocks 7&22 are thick and dark purple, with concentrated dark berry fruit and significant tannins. This wine will benefit from cellaring, at least 6 months, or thorough decanting. Serve with hearty fare.

2012 Hendry Block 28 Zinfandel | Our summer barbecue standby. Warm weather in 2012 created berry and spice aromatics, 65% new oak augmenting the wine’s structure at its edges. Deep dark fruit flavors of berry jam and sour cherries and fine, firm tannins. Balanced acid. Block 28 is the king of the grill, a Zinfandel that pairs well with ribeye steaks, braised lamb and veal shanks, and burgers. *1,378 cases produced*

NEW RELEASE! 2013 Primitivo (2 bottles)| Dense purple-ruby in color. Spicy, smoky and deep berry on the nose. In addition to the typical rich, deep berry fruit of Primitivo, this vintage has a nice tannic edge, adding to its food-pairing versatility with richer meats and heavier foods. This is a Zin-lover’s Primitivo vintage. Our favorite pairings for Primitivo are generally hard cheeses like Manchego, or dense, dark chocolate, but this bottling will also be versatile with a wide range of hearty fare, especially grilled meats like Korean-style ribs. *823 Cases produced*

FOH LUNCHEON DATES THIS YEAR ARE:

RSVP 707-226-1675 or sales@hendrywines.com

BLOCK 28 ZINFANDEL

Zinfandel has long been an important grape at Hendry, beginning with Block 7 Zinfandel, planted in 1975, (later Block 22) and then Block 28, its burlier, more tannic brother. We currently have 26.5 Acres, or 23% of our vines planted to Zinfandel and Primitivo, in a valley that is currently approximately 3% Zin.

In 1994, George Hendry had the good fortune to be offered first chance to purchase the neighboring property when its owners decided to get out of the grape growing business. The property was a continuation of the gently sloping benchland on which the Hendry Ranch sits, ending at Napa Creek. This brought the total property to 203 acres, of which 117 are now vines. All of the acres were grafted to the ill-fated AXR-1 rootstock, and were under attack by phylloxera, the tiny, voracious insect that at one time decimated many of Napa's vineyards, and so all had to be replanted. With this replanting, George had the opportunity to experiment with some budwood he'd gotten from a ranch on Mt. Veeder called the Brandlin Ranch.

For a few years, George had been driving the tractor up the hill on a regular basis to plow the old head-pruned vineyard, sending a crew to prune the vines, and then coming back to harvest the fruit in September. Some of the first Zinfandels made by Hendry in the early 1990s came from these vines, and list "Brandlin Ranch" as the vineyard location, rather than Hendry Ranch. The wines made from these old Zinfandel vines (of unknown provenance) had a full, rustic character that appealed to George, with more tannin and more spice than the graceful, fruity Clone 2 Zinfandel he'd been growing in Block 7, to much acclaim. But he wondered if changing the location would affect the essential character of the fruit, at least part of which was attributed to its mountain location.

The first Brandlin Mountain Vineyard, or "BMV Selection," vines on the Hendry Ranch were 2,070 cuttings grafted by hand on the new St. George rootstock in Block 23 in 1995. Within five years, George had his answer: the dense, complex, spicy and most of all, broad-shouldered and tannic character had remained with the genetic material of the fruiting vine, even when planted in soils almost identical to those in which the Clone 2 Zinfandel was grown. Another round of nearly 6,000 cuttings was grafted in the much larger Block 28 in 1998. As both young vineyard blocks matured, the vines solidified their distinctive character and produced a wine that has always lent itself to barbecue and steaks, rich, wintery cassoulets and braises of shortribs and shanks.

So why has the label never listed Block 23, even though it came first? Well in those days, there was a certain very well-known winery that had won acclaim with another wine that also had those two numbers in it. Calls were made, the subject was discussed, and in the end, it was decided to let the giant continue sleeping, so Block 23 has remained a "stealth block," ever since, quietly contributing to our production of Block 28 Zinfandel without any credit at all.