



HENDRY: SINCE 1939
CELEBRATING OVER 75 YEARS of WINEGROWING

SPRING 2016 TASTE OF HENDRY
TASTING NOTES

Happy spring! As of today, George has recorded about 20 inches of rain in the rain gauge at the top of the hill, and we're keeping our fingers crossed for a little bit more in the next month to finish out the winter. The mustard this year is spectacular--a bright yellow splash painted across the entire valley, leaving the scent of its flowers in the still warm evening air. And with spring comes the Taste of Hendry wine club shipment. This month's wines will cover a wide range of springtime food pairings, from a day by the pool (for those of you in warmer climates) to grilled lamb chops for those whose barbecues have already been lit!

2014 UNOAKED CHARDONNAY | This wine is a blend from our Block 9 (KD Selection), Block 19 (Dijon 96), Block 20 (Dijon 95), and Block 21 (Old Wente Selection). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature. It is kept away from oxygen exposure by a layer of inert gas at the top of the tank. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool transitional climate. In the tank, it was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Bright, clear, brilliant straw color. Apricot and herbal initial aromas round out and broaden with air. Nectarine and green apple on the round palate, with abundant and palate-cleansing green-apple acid in the finish. Best well-chilled to slightly chilled, with lighter foods. Light fish like sole or cod with citrus or capers would play nicely with the fresh stone fruit and apple flavors in this wine.

2013 PINOT NOIR (NEW RELEASE) | Ruby-garnet in color, translucent. Soft, spicy aromas of tobacco, tea and sour cherry. Delicate fruit echoes these same elements, with sweet-sour cherries and spice on the palate. Good, firm, fine-grained tannins. Dishes with fresh herbs and mushrooms, like a pinot-braised chicken with mushrooms and basil, a wild mushroom pizza, or risotto with duck or duck confit would be lovely with this wine. 566 CASES PRODUCED

2012 ZINFANDEL BLOCKS 7&22 | Aging for the 7& 22 is fifteen months in French oak barrels, approximately one-third of which are new. Sweet ripe berries and cherries flirting 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!

BOARD DRESSING: This simple method enhances all manner of grilled meats, from salmon to steaks.

While the meat is cooking, mince fresh garlic on a large wooden cutting board. Add to the garlic an assortment of fresh herbs of your choice, such as flat-leaf (Italian) parsley, thyme, oregano and basil, and roughly chop. Sprinkle with kosher salt and drizzle with olive oil. When the meat is done, transfer to the cutting board, on top of the chopped herbs and garlic. Slice meat, and serve each portion with a wide spatula, including the fragrant fresh herbs, oil and garlic from the board.