



HENDRY
SINCE 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

SPRING 2018
FRIENDS OF HENDRY
TASTING NOTES

The 2017 harvest marked twenty-five years of winemaking at Hendry Ranch. One of the two wines George made in his very first offering of a few hundred cases, back in 1992, was from Block 7. Planted in 1975, when Margaret Hendry was still piloting her sturdy old tractor around the ranch, it had proven to be a favorite among his winemaker customers. Along with Block 8 Cabernet, Block 7 Zinfandel helped form the foundation of his reputation as a grower of complex, low-yield, high-quality fruit.

Those same vines still crown the hill above the winery today, from the old chapel oak to the big green water tanks you can see from the winery porch. Early in the spring, the rows are filled with bright yellow mustard and marigolds, and the vines are just being pruned back, signaling the start of the 43rd vintage for this venerable block.

2015 BLOCK 7 SINGLE BLOCK ZINFANDEL |

Especially for the Friends of Hendry, we've held aside a few barrels of Block 7, and made a special single-block bottling, two bottles of which we've included in this shipment. Ruby color. Initial aromas are herbal, spicy, mossy. Sweet cherry-candy-like fruit, rosemary and spicy oak emerge with air. Medium-bodied, with easy, approachable tannins. Cocoa, bright red and black berries, blackberry tea and dusty spice round out the balanced palate. The elegance of this wine, with its balance of fruit, acid, tannin and spice, have made Block 7 a favorite for decades. We've always recommended dishes high on flavor but moderate in fat with the Block 7, an incredibly versatile food pairing wine. Barbecued meats are a given, but consider also seared duck breast, roasted meats with rosemary and other herbs to play off the wine's herbal component, risotto with herbs and mushrooms, or a simple grilled filet with scalloped potatoes. Some of us have been so bold as to pair it with a whole, wood-grilled salmon, and enjoyed it very much! Drink now and over the next 7-10 years. Retail price \$36; Wine club price \$30.60.

*Zin trivia: back when George planted Block 7 in 1975, UC Davis had just two clones to choose from: Clone 1 and Clone 2. Clone 2 was thought to be less susceptible to viruses, so George chose 2. Today, thanks to the research undertaken by geneticists such as UC Davis professor emeritus Carole Meredith, more than seventy clones in the Zinfandel, Tribidrag, Primitivo, and Crljenak Kastelanski family are known to exist.

2015 MALBEC | The 3.05 acres of Block 14 were planted in 1995. After cold-soaking and primary fermentation, the wine underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which were new. Deep purple color. Deep, dark fruit, bay leaf and high-toned toast and cinnamon stick aromas. Dense mouthfeel, medium-full bodied, becoming silkier with air exposure. Small, dark fruits, dried fruit flavors. Robust tannins and a little acidic brightness in the long finish. Decanting will allow more of the soft floral, herbal and deep berry aromas to emerge. The tannins in this wine will make a terrific foil for richer cuts of beef and game, pot roasts and stews, maybe even a big juicy burger with sautéed onions and mushrooms...Drink now and over the next 7-10 years. Retail price \$30; Wine club price \$25.50.

2016 UNOAKED CHARDONNAY | Light straw-yellow color. Bright, fruity initial aromas of cut green and golden apples, with floral undertones. A balanced, light-to-med-bodied white wine, silky entry, soft on the palate, with mouthwatering flavors of golden and Fuji apples and a definite floral quality on the lingering finish. Best lightly chilled, delicious before dinner as an aperitif or with very light and lower-fat foods. It doesn't take much fat to diminish the flavor of this delicate wine. You might try a cold cucumber soup (George's suggestion), a yogurt-based dip with vegetables, or a healthier butternut squash soup without too much fat or cream, focused on the flavors of the squash itself. Drink now and over the next 2-3 years. Retail price \$24; Wine club price \$20.40.

Your Friends of Hendry wine club shipment details can be accessed here on our website anytime:
<http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

And wines are available for easy reorder here:
<http://wineshop.hendrywines.com/current-releases-cl.aspx>