



HENDRY

SINCE 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

TASTE OF HENDRY SPRING 2018 TASTING NOTES

Ah, the green relief of spring after an ash-gray fall and winter! The vineyard cover crop is abloom with bright yellow mustard, white and purple wild radish, orange field marigolds, and all the other tiny, multicolored flowers of its myriad plants.

Your Taste of Hendry spring selection includes two of our most versatile wines. A structured, full-flavored white (with zero malolactic fermentation), and a concentrated, dense red with medium-firm tannins should allow for an almost unlimited array of food pairings.

2015 BARREL FERMENTED CHARDONNAY | All of our Chardonnay blocks are on dry and well-drained soils, low-yielding and high in flavor intensity. Average yield in all of the Chardonnay blocks is just over two tons per acre. Aged in 30-50% new French oak barrels for 11 months, without racking. No malolactic fermentation.

Pale gold color. Initial aromas of soft spice and toasted nuts overlaying dried apple fruit and cardamom. Aromas of oak are 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 (yum), baked or roasted fish with lemon-butter, Manchego cheese, white pizzas and crab cakes. Drink now and over the next 3-6 years. Retail price \$35; Wine club price \$31.50

2013 RED | 32% Petit Verdot, 24% Cabernet Sauvignon, 20% Malbec, 20% Cabernet Franc, 4% Merlot. Aged for 18 months in French oak barrels, approximately 70% of which were new.

Delicious! Mouth-watering cassis, smoke and pepper on the nose. Saturated purple-ruby. Velvety entry, fine-grained, gentle tannins. Brown sugar, meaty spice, and dark fruit, with cedar and cocoa. This wine has elegance and balance. George recommends a hearty pot-roast or beef bourguignon, but this wine could be your go-to for anything from roasted rack of lamb with plenty of garlic and herbs to prime rib. Drink now and over the next 7-10 years. Retail price \$40; Wine club price \$36.

Your Taste 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>

Wines are available for easy reorder here:
<http://wineshop.hendrywines.com/current-releases-c1.aspx>