



HENDRY

CELEBRATING 80 YEARS of WINEGROWING 1939-2019

TASTE OF HENDRY SPRING 2019

Eighty years ago, in 1939, professor George Whiting Hendry and his wife Margaret Munn Hendry bought their ranch in the sleepy farm town of Napa, bringing with them their two young boys, George and Andrew. So much has changed in eight decades. In that time, Napa has blossomed into a world-renowned destination, and George and his family have earned a reputation as growers and makers of wines with intensity, integrity and a true sense of place. Join us in recognizing—and celebrating—eight decades of family farming on the Hendry Ranch.

As we began tasting the new-release wines for this shipment, the vineyards were a study in contrast: the cheery yellow mustard flowers that fill the vine rows were weighted down with heavy, icy rain. Redwood Creek, which separates blocks 1 and 2 from the rest of the vineyard on the western edge of the property, was rising swiftly again. Our new reservoir is finished and filling up, and George's morning rain-gauge check tells us we have reached our average rainfall of nearly 30 inches. During dry spells, the vineyard crew is hustling to complete final pruning. The vines are already beginning to awaken, sap glistening after the new cuts are made.

This shipment includes two brand-new releases of Unoaked Chardonnay and Primitivo, and our Blocks 7&22 Zinfandel. We hope you enjoy them!

2017 UNOAKED CHARDONNAY *New Release* | At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature, about 50 degrees. It is kept away from oxygen exposure to prevent oxidation. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool “transitional” climate. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Pale yellow color. Initial aromas of banana and baked apples. On the palate, light-bodied, pleasant, soft-edged, with flavors of bright green and yellow apple, and green herbs. Finish is surprisingly long, pleasant and warm, with baked peach and green apple notes, fruit and acid layers lingering on the palate.

Always best lightly chilled, and with light and lower-fat foods. Potential pairings: a simply prepared filet of white, delicate fish, grilled or roasted chicken with lemon, wintry, veggie-based soups such as potato, parsnip or cauliflower, or, in summer, a cold cucumber soup with yogurt and dill. And of course, always lovely by itself as an aperitif, paired with a sunset or a sunny afternoon. *Retail price \$24; Wine club price \$21.60 Drink now and in the next 2-3 years.*

2015 BLOCKS 7&22 ZINFANDEL | Ruby in color. Soft aromas of dark cherry fruit, orange rind, cocoa, peppers, spice and black tea. Medium bodied, with subdued tannins. The balanced palate offers red fruits, bittersweet chocolate, smoke, and bright acid. Long finish. Pairing thoughts: a tender, grilled lamb chop, with salt and fresh ground black pepper; dry-rubbed barbecue of any kind (without too much sweet or heat); dark

meat chicken cooked in red wine with mushrooms and herbs; pasta with a savory, meaty, reduced sauce...such a versatile wine that it's hard to think of anything in the middle range of richness that it won't go with!

Retail price \$36; Wine club price \$32.40 Drink now and in the next 7-10 years.

2016 PRIMITIVO *New Release* | Primitivo may be a “new” variety to many, but its roots go back hundreds of years to Croatia, where it originated, along with its more familiar genetic twin: Zinfandel. Zinfandel and Primitivo share common parentage, and are essentially synonymous, though Primitivo is associated with Puglia, Italy, where it is commonly grown, and Zinfandel with California.

Hendry Primitivo is a fruit-driven wine, with moderate tannins and the round, berry-dominated palate that is characteristic of the Zinfandel family. Deep ruby color. Jammy, berry fruit and dusty oak on the nose. Sweet berry and pomegranate fruit, medium-full body, moderate tannins. We like to pair it with roasted, braised or grilled meats, pastas with meaty sauces like Bolognese, or with hard cheeses or dark chocolate while lingering after dinner.

Retail price \$36; Wine club price \$32.40 Drink now and in the next 5-7 years.

Taste of Hendry 2019 Event Dates:

3/17/19 Happy Hour Pick-up Party

12/8/19 Happy Hour Pick-up Party

Your Taste of Hendry wine club shipment details, for this, and previous shipments, can be accessed on our website here: <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>

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