



HENDRY

SINCE 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

TASTE OF HENDRY SUMMER 2018

It's only May, but we are ready for summer, and we'll bet you are too! Cool temperatures prevailed in Napa in the late spring after a warm start, and rainfall has continued to drip and drizzle, bringing us to a fairly respectable seasonal total of just over twenty inches. The vibrant cover crop has been mowed and mulched into the soil, and the tender grapevine shoots are already reaching skyward, bearing the clusters that will soon become the 2018 vintage.

Your summer shipment includes a light, delicate white wine, perfect for sipping by the pool or at the coast, and two hearty, flavorful reds to accompany summer grilling. Both the Malbec and the Merlot are full-bodied and flavorful, with moderate tannins.

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. *Retail price \$24; Wine club price \$20.40 Drink now.*

2014 MERLOT | Ruby color. Bright berry fruit on the nose, with smoke, leather and meaty aromas. Medium body. A core of berry fruit, spice, cocoa, berry, cola, bittersweet chocolate and herbal flavors on the palate. Just enough tannin to give the wine structure and a solid backbone for pairing with medium-weight dishes, or lovely by itself. This wine will be a versatile food pairing partner with everything from hard cheeses and hearty fall risottos to roasted sausages and potatoes year-round *Retail price \$40; Wine club price \$34 Drink now and in the next 5-7 years.*

2015 MALBEC | Deep purple color. Deep, dark fruit, bay leaf and high-toned toast and cinnamon stick aromas on the nose. Dense mouthfeel, medium-full bodied, becoming silkier with air exposure, highlighting the deep blackberry fruit and 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, a garlicky rack of lamb, pot roasts and stews, maybe even a big juicy burger with sautéed mushrooms. *Retail price \$29; Wine club price \$24.65 Drink now and in the next 3-5 years.*

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-cl.aspx>

Here's a flavorful summertime preparation for rib-eye or other juicy steaks to accompany these hearty red wines.

Herbed Grilled Ribeye, T-Bone or Strip Steaks with Board Dressing

Four boneless or bone-in rib-eye, T-bone or strip steaks

Sea or kosher salt

Freshly ground black pepper to taste

Canola or vegetable oil

Baste

¼ c olive oil

4 T unsalted butter

6 crushed garlic cloves (Note: if you prefer a milder garlic flavor, marinate the garlic cloves in the oil and butter, and use as a baste, as directed here. If you like a stronger garlic flavor, include the raw, crushed cloves in the board dressing below instead.)

Board dressing

6 T olive oil

2 T finely chopped fresh flat-leaf parsley (feel free to improvise here with fresh basil or other leafy herbs as well)

¼ cup finely chopped savory herbs such as rosemary, thyme, marjoram, oregano and or sage

Sea or kosher salt to taste

Preheat the BBQ to medium-high. Generously season the steaks with salt and pepper. Dab the meat into the seasonings to collect any excess. Brush the meat with canola oil, using the first steak to distribute oil onto the others. Put the meat on the well-oiled grill. Baste regularly, stacking and/or flipping the meat if the flames get out of control.

Once the steaks are on the grill, chop or crush the garlic, coarsely chop the fresh herbs, finely chop the savory herbs, add kosher salt and olive oil and distribute evenly on the cutting board. (It helps to have a cutting board with a channel around the edge to prevent drips.)

When the steaks are nicely caramelized and charred on both sides, approximately 15 to 25 minutes total, remove from grill. (You can check the temp with an instant-read thermometer; the steaks should register 125°F) Allow to rest for 2 minutes. Place the steaks on the board dressing, then slice on the board, turning to coat the slices. Serve slices with a spatula to make sure each serving gets a generous dose of the herb mixture. (Modified from BBQ 25, by Adam Perry Lang)

Follow us on Instagram @hendrywines to watch the vines grow as the season progresses!

<https://www.instagram.com/hendrywines/>