



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY FALL 2026

When we put together your last club shipment in May, the vines were practically exploding with healthy green shoots, their growth set in motion by warm weather and late spring rains. We started the season about three weeks ahead of schedule, and picked our first grapes on August 11—one of our earliest harvests ever. The rhythm of pick, weigh, crush, soak, ferment has been our daily mantra as the vineyard and winery teams power through. The pace has been steady, and the yields have been relatively low—about 2 tons per acre on average.

Harvest was in its fourth week when Mother Nature pulled the hand-brake and slowed things waaay down. On Wednesday, September 9, the skies filled with heavy gray clouds, the temperature dropped, and a couple of days of rain gave everyone a chance to catch their breath. Like George always says, it was, “just enough to knock the dust off the grapes.” Lower temperatures slowed the progress of the remaining fruit, allowing the late varieties to coast the rest of the way to perfect ripeness. As of this writing, we have just finished our final week of harvest.

We hope you enjoy each of your Fall 2026 Taste of Hendry wine selections, sent with warm regards from your favorite independent family winery.

Cheers!

HAPPENING AT HENDRY THIS FALL

[Fall Pick-Up Party](#) come hang out November 8, have a bite, and taste the wines from all three Hendry clubs at our family-friendly, casual fall get-together.

[Hendry Events](#) on the road for Fall 2026: Gather your friends and come see us in Houston or Ft. Worth TX, Nashville TN, Gadsden AL, Williamsburg, or Fort Hunt, VA! We LOVE it when you come out to see us in your home town! It's so fun to see familiar faces in new places.

[Fall Wine Club Partnerships](#): Have you heard? We're joining forces with a few carefully selected, independent wineries to give our members VIP access—and shared club benefits—each quarter.

Many of you have already enjoyed visits to our delightful neighbors at Fontanella Family winery, our first club partner. Don't miss out on a tasting at Robert Biale winery, our partner through September 30. The Truchard family will be hosting our members in October. A new club partner will be announced quarterly, so stay tuned for more!

[Dine Among the Wines](#) in the transformed Hendry barrel room December 5th, for a cozy start to winter.

YOUR FALL WINE SELECTIONS

2022 CHARDONNAY RESERVE (1) | This is serious Chardonnay. Layered, complex, creamy and elegant. Concentrated fruit from Block 9's old vines give this wine layers of flavor.

Sourced exclusively from Block 9, planted in 1974. Small lots are fermented in barrels and remain *sur lie* (on the yeast) during barrel fermentation and aging. The wine gains its creamy body from bi-weekly bâtonnage for the first month, followed by monthly stirring, allowing the flavors of the yeast to infuse the wine.

When you're in the mood for something indulgent, pair with a creamy risotto, gnocchi in a cream sauce, halibut or scallops in a beurre blanc, or crab and mushroom tarts in a puff pastry.

93 POINTS "A classic, rich and toasty California chardonnay...ample aromas of poached pears and butterscotch, followed by a broad, oaky palate of crème brûlée, toasted marshmallows, vanilla bean and honey...indulgent and luxurious to sip." Jim Gordon, Executive Editor, *JamesSuckling.com*

90 POINTS "Papaya and cream, nectarines and lemon blossom...a silken mouthfeel and lengthy finish deliver a palpable Chardonnay." Elaine Chukan Brown, *Wine Enthusiast*

Drink now and in the next 3-7 years. Retail price \$65; Wine club price \$58.50; 12+ \$55.25

[TRY OUR CHARDONNAY RESERVE WITH...](#)

2023 PRIMITIVO (1) *Club Pre Release* | Primitivo, the twin to Zin! Our friendliest, easiest-drinking red wine. This is the red to bring out for friends who may steer clear of bigger, more tannic reds. The 2023 has tantalizing aromas of late-summer fruit: blackberries, figs, dates. Fruit-forward and flavorful, with big, berry flavors. Balanced, pleasant mouthfeel, fresh blackberry acidity and moderate tannic grip. Slightly firmer than the 2022. This wine is the whole package, with a high "yum factor," from start to finish.

A wine that threads the needle between fruity and firm, Primitivo is the perfect partner to a cheese board, tomato-based pasta and pizzas, eggplant and goat cheese lasagna, grilled zucchini with blistered tomatoes and a generous handful of Parmesan. Drink now through 2033.

Drink now and in the next 5-7 years. Retail price \$44.00; Wine club price \$39.60; 12+ \$37.40

[TRY OUR PRIMITIVO WITH...](#)

2022 BLOCK 28 ZINFANDEL *New Release* (1) | BIG, blackberry jam aromatics jump out of the glass, backed up by satisfying body and firm-ish tannins. This is a Zin for Zin lovers!

Aromas include baked cherries, cocoa, spice and cedar. Medium-to-full-bodied, with a rich mouthfeel and moderate acidity. Flavors of dark chocolate and dried cherries, with a long, warm finish that includes bitters, orange peel, toast and black tea, reminding us of a smoked Old Fashioned. Easy drinking. The flavor balance invites pairing with barbecued burnt ends, grilled meats and veggies with a Mediterranean herb component, or maybe a sausage and mushroom pizza.

92 Points- *Wine Enthusiast* ; 95 Points and Double Gold Medal- *North Coast Wine Challenge 2026*

Drink now and in the next 7-10 years. Retail price \$42.00; Wine club price \$37.80; 12+ \$35.70

[TRY OUR BLOCK 28 WITH...](#)

Taste of Hendry “Red Only” members will receive one (1) bottle each of the 2023 Primitivo and 2022 Block 28 Zinfandel, and one (1) bottle of the 2023 Cabernet Franc, in place of the Reserve Chardonnay.

2023 CABERNET FRANC (1) | Exciting aromas and firm tannins are the hallmarks of this big, bold and fragrant crowd-pleaser. Medium-deep ruby. Initial aromas of baked berries, brown sugar, and spicy, cedary oak, becoming more open and accessible with air. Medium-full bodied with flavors of dried blueberry, menthol, anise and herbs.

As the wine opens, the prominent tannins recede and become fine-grained and pleasantly gripping. Definitely give this young wine time to open up via decanting. Pair with strong cheeses, Guinness beef stew, grilled skirt steak with an herbal accent like chimichurri or a reduced demi-glace. Try this 100% Cabernet Franc wine with full-flavored foods and savor as it opens in the glass.

Drink now and in the next 7-10 years. Retail price \$52.00; Wine club price \$46.80; 12+ \$44.20

[TRY OUR CABERNET FRANC WITH...](#)



THANK YOU!

The card in your box has QR codes that lead directly to all the information you need as a Hendry wine club member. You can also find the answers to your club questions right here: www.hendrywines.com/wine-clubs/ or by calling 707.226.1675

[Wine Club Shipment Details](#)

It's also a little reminder that you can share your club benefits with a friend on their next visit to the winery when you refer them.

So, send a friend, and share the “secret” of Hendry!

CHECK US OUT

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PLAYING [HENDRY BINGO](#) YET? HAVE FUN
EXPLORING YOUR HENDRY WINES...

Wines are available for easy reorder [here](#).