



**HENDRY
SINCE 1939**

**CELEBRATING 78 YEARS of WINEGROWING
SUMMER 2017 FRIENDS OF HENDRY TASTING NOTES**

Rain, partly cloudy, mostly cloudy, rain, rain, rain...wait...what's that shiny orange icon we see on the weather forecast? Mostly sunny, mostly sunny, mostly sunny, for a week?! Warm weather on the horizon at last!

Late in the afternoon, breezes from the bay begin to blow, and tiny birds flit carrying twigs and straw for their nests, singing out their territorial claims in the old oak out front. We watch the 2017 vintage begin to stir. Cool, wet conditions delayed budbreak by about ten days, but the vines made up for it now with vigorous growth. Bloom is only weeks away. The vineyard is keeping all on their toes as the crew mows the winter cover crop, plows it under, hoe-plows between and around the vines and thins the tender shoots, all under cover of high clouds. Tractors-- and people--are running overtime around here! What the season holds remains to be seen, but, as wise vintners do, we'll try our best to stay on top of it all as we bring in the 25th vintage of the Hendry label.

2013 Zinfandel Blocks 7&22 | Drought conditions in 2012 and 2013 resulted in less available moisture in the soil, and our early tastings confirmed that this resulted in exceptionally concentrated, slightly higher tannin wine in the Zinfandels. Initial aromas of berries, cherries, tea and smoke. Both this wine and the 2013 Block 28 are thick and dark purple, with concentrated dark berry fruit and significant tannins. Serve with hearty fare.

2014 Zinfandel Blocks 7&22 | Pretty ruby color. Soft, spicy aromas of cherry syrup, bay leaf, sweet tobacco and spice. Light to medium bodied, with fairly subdued tannins. Flavors of red fruit and jam, herbs, mint and baking chocolate. After a dark, burly and brooding 2013 vintage, Blocks 7&22 again takes a more familiar, softer, spicier form, one we affectionately call a "pinot-lovers zin." A whole chicken, roasted with plenty of rosemary, thyme, salt and garlic, would be a delicious pairing with this wine, as would pasta using sundried tomatoes, capers, anchovies and herbs—dishes high on flavor but moderate in fat.

2014 Primitivo | Deep ruby-purple color. Primitivo grapes from the Hendry Ranch yield dense, purple-ruby wines, with a palate driven by pronounced deep berry fruit. Initial aromatics of berries, spice and jam in this wine. Soft, spicy fruit and semi-sweet chocolate on the palate, gentle tannins. Our favorite pairings for Primitivo are hard cheeses like Manchego or Pecorino, Mediterranean flavors that go big on flavor intensity but easy on the fat, and, of course, dark chocolate.

2016 Albariño | Medium straw color. Floral and soft on the nose, with stone-fruit aromas. Nectarine and green apple on the palate, tingling acidity on the finish. A softer, more rounded palate than some previous vintages. Plenty of acid on the finish still makes for a reliable partner in pairings with crab, mussels, oysters and other shellfish. Other pairing ideas: white pizza with marinated artichokes and spinach, a simply grilled white fish, lemony Caesar salad, *boquerones*, even sushi. Look for foods light in weight but high in flavor for a good match.



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A bit about Block 7: Since you're receiving a mini-vertical of two vintages (current and pre-release), let's talk a little bit about Block 7, our venerable Zinfandel block.

As many of you already know, George planted Block 7 in 1975. Experience on the farm had taught him that zinfandel would work, as it was one of three varieties already on the ranch when George Whiting Hendry and Margaret, his parents, bought the property in 1939. The zinfandel vines had been reliable producers, on Hendry Ranch and throughout the valley, capable of substantial yields without loss of flavor. It is the only one of the three varieties in the original six-acre vineyard--the others being Carignane and Petite Sirah--that we still grow today.

The clone used was Clone 2, which was among the first Zinfandels to be catalogued at U.C. Davis Foundation Plant Services. FPS is Davis's genetic identification center for several types of plant material used in agriculture. George's simple answer to why Clone 2: "Because there weren't that many choices." The original material was obtained by U.C. Davis in 1961 from a vineyard in Lodi. It was registered, along with Zinfandel 1A from the same source, in 1962. It turned out to be well-matched to the conditions in which it is grown at Hendry, and was one of the first blocks for which George became known as a grower.

As late as 1990, there were still only five selections of Zinfandel registered in the Foundation Plant Services collection; by 2007, forty-seven selections were 'in the pipeline' at various stages of virus testing, clean-up, and inclusion in the Foundation vineyard. Today, in 2017, there are **seventy** clones of zinfandel listed in the database, in various stages of approval--an indicator of the great diversity of plant material. Some was brought to the West in the late 19th century during the pre-phylloxera planting boom, and other material is still being identified worldwide, including genetic doppelgangers Primitivo in Italy and Crljenak Kastelanski and Tribidrag in Croatia.

Seen from the winery windows on the ridge above the creek, and crowned by the "Chapel Oak," Block 7's soils are deep and rocky, interwoven with bands of old alluvial deposits, newer alluvium, and solid bedrock. We can see these bands in photos taken of the exploratory trenches dug by the USGS during their post-earthquake examination of the faults that crept up the hill from the base of our little mini-valley.

Soils in Block 7, and in Block 22, are a good example of the deep, well-drained and extremely rocky composition of the curved plateau that surrounds the winery. This composition allows us to grow a startling assemblage of varieties, including Zinfandel, which thrives in the poor, dry soils and marine-influenced climate. Dry, easily draining soils allow the roots of the grapes to run out of water early enough in the season most years to stop the plants growing, forcing them to concentrate all their energy in the fruit. The cooler, marine-influenced climate means that we then have a long, slow ripening period. Slow manufacture and storage of carbohydrates means interesting and complex flavors. We never tire of seeing what unique results the blocks, and Mother Nature, bring us each vintage.