FRIENDS OF HENDRY FALL 2020

Thank goodness we are seeing blue skies in the Napa Valley this week! So much has happened since our last Friends of Hendry shipment in May—a lot of it not so great. In March, we wondered if we'd get any more rain. By May, when we sent your last shipment, we'd all been in lockdown for going on two months. We wondered *if* we'd be able to open at all, and just how we'd be able to make it. Everyone was working from home, including us: our dining rooms, bedrooms, kitchens and even backyards became Zoom rooms instead. Many of you joined us for a series of fun and informative (and sometimes silly) virtual tastings. (Fall tasting series starts this week!)

With the summer came the heat. We were so glad to see all of you who were able to brave the temperatures and the wind to picnic with us in September. It was heartwarming to see you! A big round of applause goes to Megan Carter for masterminding the picnics, as well the Hendry at Home virtual tastings.

Then there were the fires, and the rush to harvest, and…more fires. The Valley is still picking up the pieces. A very wise woman said recently: "Don't focus on what you can't control; focus on what you *can* create." She should know. We're safe, we're sound, we're surviving, all of us, together. We're grateful. Taking one step at a time. Thank goodness for wine.

In your shipment this month are some very special wines, one we make very little of, and three brand new releases that are not yet available to the general public, six bottles in total. Those new releases include the yummy 2016 RED, which some of you had a sneak preview of at the picnics, and the highly anticipated 2016 Cabernet Sauvignon. We hope you enjoy them all!

Shipping Special: Ship a case and receive your 20% Friends case discount and $20 ground shipping!

2019 PINOT GRIS *New Release* | One of our smallest production wines, the Pinot Gris is a wine our newer members may not even know we make! Block 1 is nestled between blackberry vines, the barn, the creek and Block 2, cooler and shadier than most of our other blocks, which makes it well suited for light-bodied, juicy white wines. Only 137 cases of this light, bright, 100% stainless-steel fermented wine were produced in 2019.

Pale in color. Lots of fruit on the nose-- lemon and peel, nectarine and green banana. The lean, bright palate, high in acid, is rounded out by biscuity, mineral and pith flavors. This wine is deceptively flavorful for such a light-looking wine, and would be terrific with oysters or shrimp! Just think light with this wine, and you'll get it right: Lemony hummus, cucumber salad, chilled pickled shrimp, simple grilled flatbreads...or have a mouthwatering sip all by itself! *Drink now, and in the next 2-3 years. Retail price $20; Wine club price $17.00; 12+ 16.00.*

2017 BLOCK 28 ZINFANDEL *Pre Release* | Color: ruby. Initial aromas of plummy, jammy fruit. Opens up with perfumed aromas of berries, spice, stem, floral and cedar. Medium-bodied. Pleasant,

smooth, round and fruity on the palate. Moderate tannins lend a bittersweet/baking chocolate note to the finish. A medium-weight, fruit-driven, classic Zinfandel with enough weight and structure for grilled meats, such as flank or skirt steak, braised lamb, osso buco, pastas with meaty sauces, even eggplant Parmesan. This wine will pair as well with summer's barbecues as it will with fall and winter's casseroles and hearty bakes. *Drink now and in the next 5-10 years. Retail price $38; Wine club price $32.30; 12+ $30.40.*

2016 RED (2) *Pre Release* | 35% Malbec (Block 14), 27% Merlot (Block 13), 24% Petit Verdot (Block 15), 8% Cabernet Sauvignon (Block 8), 6% Cabernet Franc (Block 26)

Saturated, opaque ruby-purple color. Generous portions of Malbec, Merlot and Petit Verdot provide plenty of pigment density. Aromatically complex: herbal notes of sweet dried basil and tea leaves; dusty and dark fruit elements, reminiscent of dried/baked plums and cherries, accented by cinnamon, cedar and caramelized sugar.

On the palate, medium-heavy bodied. The abundant tannins pull up short at cellar temperature, but with air and/or food, the wine shows balance on the palate and deep, ripe cherry fruit. The balance of this wine, evenly distributed on the palate from front to middle to back, highlights George's deft hand with these varieties in the vineyard and in the cellar. Ready for drinking or cellaring, this wine will be ideal with rich, meaty dishes, from the grill or from the oven. From intense, dry cheeses, to pot roasts, to pastas with braised meat or game sauces, a versatile and robust wine. *Drink now and in the next 7-10 years. Retail price $45; Wine club price $38.25; 12+ $36.00.*

2016 CABERNET SAUVIGNON (2) *Pre Release* | Aged 21 months in 90% new French oak barrels. 100% Cabernet Sauvignon. Saturated, dense ruby color from the extended skin time. Pretty and complex aromatics, from cassis and dark berry, crossing into the herbal range with tarragon, fresh herbs, and dried peppers. With air, the aromas open up to include sweet maple and butterscotch. Smooth entry, firm tannins, medium-full bodied. Easy drinking, with firm, bittersweet tannins on the finish. But don't just take our word for it:

> "The Hendry 2016 Cabernet Sauvignon...sings of chocolate-covered cherries, warm plums, cassis and candied violets...full-bodied and charged with energy...finishing long and beautifully fragrant. **93+ Beautiful wine!** Drink now through 2034."
>
> Wine Advocate, Lisa Perrotti-Brown

We love the Hendry Cabernets with rich, hearty foods and steaks on the grill, especially when porcinis or other deeply flavored mushrooms are incorporated in a reduction sauce or risotto. *Drink now and in the next 10-20 years. Retail price $68; Wine club price $57.80; 12+ $54.40.*

Your [Wine Club Shipment Details](#) can be accessed on our website anytime! Wines are available for easy reorder [here.](#)

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