



**HENDRY**

**FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING**

### **FRIENDS OF HENDRY FALL 2025**

By the time you read this, the last grapes of the 2025 vintage will be fermenting away in the winery... Two-hundred and eighty-four tons picked. Eighty-six years of grape growing. Thirty-three years of winemaking. Block 7 Zinfandel turns fifty this year, and George Hendry celebrated his 88<sup>th</sup> birthday this summer... These are the kind of numbers that make us take a deep breath and look around with gratitude once again. We are so grateful for our Friends, too, as we recognize and celebrate the 21<sup>st</sup> year of the Friends of Hendry club. Thank you! And if you're new here, welcome!

The harvest this year has been beautiful—and bountiful! The weather from early spring onward was mild and warm, with a brief heat spike toward the end of August. When it came time to harvest, the mild temperatures meant that we were able to pick block by block, at a comfortable pace, and weren't rushed by quickly escalating sugars.

Harvest began on the morning of August 21<sup>st</sup> with Chardonnay from Block 19. Pinot followed, finishing by September 2<sup>nd</sup>. Merlot, an early-ripeners, beat some of the Pinot into the winery. The cooler, creekside blocks of Albariño wrapped up on the 5<sup>th</sup>, followed by Primitivo and Zinfandel, which were just about done by September 12. With Cabernet numbers in some blocks already at or around 23° brix, we rolled right into the later varieties in mid-September, and the first Cabernet hitting the sorting table on September 23<sup>rd</sup>.

Rain hovered on the horizon for the last couple of days of September, so the team picked all day, in cool weather, bringing in an amazing 26 tons of Cabernet on Saturday, 9/27. The final blocks, our tiny sliver of Mission and the last of the Petit Verdot in Block 11, were brought in on Monday morning, 9/29, bringing the harvest, for the Hendry wines at least, to a close.

Throughout the last five weeks, our tiny winery crew of Pedro and Jeff weighed and crushed upstairs, while Jose, Jan and Mario danced the busy ballet of cold-soaks, fermentations, racking, barreling down and stirring downstairs. The winery hummed steadily with activity, redolent with the aromas of freshly crushed grapes and fragrant grape juice becoming the 2025 vintage of Hendry wine. We wish you could have smelled it! We're so excited to see how the wines of this nearly perfect vintage evolve.

Among your Friends of Hendry fall selections, we're excited to introduce the third and final addition to our trio of Reserve wines, the 2023 Reserve Pinot, selected from just the Dijon 115 clone blocks among our six Pinot Noir plantings. It's just beginning to come out of its shell, dazzling with vibrant aromas and flavors—and just waiting to be paired with warming, earthy fall dishes. Details below.

We sincerely hope you enjoy all of your fall selections. Cheers to you!

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### **YOUR FALL WINE SELECTIONS**

**2024 UNOAKED CHARDONNAY (2)** | Bright and intensely flavored, our Unoaked Chardonnay highlights the concentration of our old-vine Chardonnay fruit. Light-bodied, with pleasing flavors of tangy apple and citrus. Balanced palate. Fresh and vibrant, with green apple and lemony acidity in the

finish. Keep your food pairings light: Try grilled chicken breasts, lemony hummus or guacamole with chips, mozzarella with prosciutto and summer fruit—or just sip all by itself! *Drink now and in the next 2-3 years. Retail price \$28; Wine club price \$23.80; 12+ \$22.40*

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2023 PINOT NOIR RESERVE (1) *Debut Release* | Introducing the third in our trio of Reserve offerings. In 2023, cool spring temperatures brought about the latest bloom on our ranch since 2006. Consistently cool mornings and warm afternoons for the duration of the growing season gave us slow, steady ripening and more than sufficient hang-time, despite the late start. The first Pinots were not picked until mid-September. Our Dijon 115 clone blocks typically provide structure to our more fruit-driven selections, but in 2023, Blocks 4A and 5B showed a balance between ripe fruit, acidity and structure that we felt was exceptional.

Winemaking for the Reserve Pinot Noir took place parallel to our Hendry Pinot Noir, as we narrowed the candidates for this special bottling. Our Pinot Noirs ferment on their own indigenous yeasts. Cooperage for the 11-month barrel aging of the 2023 Pinot Noir Reserve included barrels from Cadus, Dargaud & Jaegle, Meyrieux and François Frères.

The layered aromas of this wine include dried plum, crushed herbs, spice, and a savory, mouthwatering, saline quality that echoes on the palate. Silky entry. Mouth-watering acidity, with flavors of raspberry, cranberry and leather. The layered impression repeats on the palate, hinting at the complexity this wine will reveal with age. Long finish includes a note of bay-leaf, finishing with defined black tea tannins. Pair with a seared duck breast on a mushroom wild rice, a pork loin, or even vegetables with a soy-miso marinade. *Drink now and in the next 7-10 years. Retail price \$80.00; Wine club price \$68.00; 12+ \$64.00*

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2022 BLOCKS 7&22 Zinfandel (2) | Happy 50<sup>th</sup> birthday, Block 7! Planted in 1975, this block has been the foundation for our Zinfandel since the first vintage of the Hendry label back in 1992.

Aromas of pie cherries, jam and soft, spicy oak. Medium-bodied, it flirts with the floral and the savory, the fruity and the spicy, with a little bit of something for everyone. Pleasantly fine-textured tannins. Some foods will enhance the savory aspects, bringing out soy and lime flavors, while others highlight the fresh, ripe berry fruit. Super versatile with food. Pair with simple grilled lamb chops, lean steaks, oven-roasted tomato bruschetta with goat cheese, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. *Drink now and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60*

[\*93 Points, Wine Spectator\*](#) Tightly wound at the core but polished on the palate, with rich and detailed blackberry, currant, bittersweet chocolate and espresso flavors that gather tension and richness toward broad-shouldered tannins.

[\*92 Points, Wine Advocate\*](#) Medium to full-bodied, silky-textured and open, with only the slightest hint of raisined fruit and a hint of French oak (one-third new barrels for 15 months). Finishing long and velvety, it's a fine Zin for drinking young, at a reasonable price.

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2021 RED (1) | The breakdown for this vintage is: 43% Cabernet Sauvignon, 18% Malbec, 18% Merlot, 17% Petit Verdot, 4% Cabernet Franc. The result? 100% delicious! Initial aromas are earthy and woody, with glimpses of redcurrant and plum jam fruit. On the palate, it starts out smooth, continuing the theme

of jammy fruit, with fruity, sour and bitter components. Given a little time, it opens up nicely to a silky palate with black cherry fruit and finishing with firm, fine-grained tannins.

A relatively large proportion of Cabernet for this blend—43%—makes the 2021 vintage of RED beautifully structured, so you may want to decant and/or age to enjoy it to its fullest. We can imagine this with slow-braised short ribs, beef and wild mushroom stew, anything with deep, meaty, or roasted flavors. *Drink now and in the next 10-15 years. Retail price \$54.00; Wine club price \$45.90; 12+ \$43.20*

*91 Points, Wine Advocate* A solid value in the Napa context, combining ripe berries and cherries with some slightly leafy elements on the nose, while the full-bodied palate is dusty and reasonably grippy, with those tannins joined by mouthwatering acids on the long finish. These are **honest, flavorful wines, offered at what can only be called consumer-friendly prices when compared to other Napa Valley wines.**

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**Friends of Hendry “Red Only”** members will receive one (1) bottle of the 2021 Malbec in place of the Unoaked Chardonnay, and two (2) bottles of the 2021 RED.

**Friends of Hendry Case Club** Members will receive three (3) bottles of each of the following: Reserve Pinot Noir, Blocks 7&22 Zinfandel, RED and Malbec.

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2021 MALBEC (1) *Pre Release* | Made for food! Deep maroon-purple, saturated color hints at the weight of this pleasant wine. Enticing, chocolatey nose with sweet, cedary oak and dark fruits. Good aromatic balance of fruit, oak and cocoa elements. Meaty, savory elements join these on the palate.

Full-bodied, almost chunky, with most of the flavor resting at the front and middle of the tongue. Tannins are present, fine grained, tongue-coating, but not short or sharp on the back-palate. With wines like this, we always recommend meats: grilled, roasted or braised, with a touch of something herbal. Think grilled lamb chops with arugula pesto, steak with chimichurri, maybe even chicken molé to pick up some of the cocoa notes. A lot of wine for the price! *Drink now and for the next 7-10 years. Retail price \$40.00; Wine club price \$34.00; 12+ \$32.00*

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