



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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 88th 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 club members, too, as we recognize and celebrate the 21st year of Hendry wine clubs. 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 21st with Chardonnay from Block 19. Pinot followed, finishing by September 2nd. Merlot, an early-ripeners, beat some of the Pinot into the winery. The cooler, creekside blocks of Albariño wrapped up on the 5th, 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 23rd.

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.

We have some very special wines in the fall installment of the Taste of Hendry: Our award-winning 2021 Reserve Chardonnay, the brand-new release 2023 Pinot Noir, and the rich and textured 2021 Petite Sirah, one of our smallest production wines. Read on for more...We sincerely hope you enjoy them all!

Cheers to you!

YOUR FALL WINE SELECTIONS

2021 RESERVE CHARDONNAY (1) | This wine is a study in contrast: the structure of toasty oak and creamy richness of the wine are offset by a bright, tropical acidity and a finish that reverberates like a bell. Made from our oldest, most concentrated Chardonnay blocks, 9C and E, both over fifty years old. Exceptionally low-yielding old vines in deep, stony soils, they produce concentrated, flavorful fruit.

Throughout the harvest and winemaking, right through to barrel aging, the candidates for Reserve Chardonnay are narrowed. First, at the press, small lots of press "fractions" are first separated out, as the pressure gradually increases. The small lots are fermented individually in new and neutral French oak barrels, and remain *sur lie* in those barrels. Each barrel is individually numbered, and the Reserve wine is ultimately made from a small selection of those barrels. The wine does not undergo any malolactic fermentation, but gains its creamy body from bi-weekly *bâtonnage*, or gentle hand stirring.

Attractive, layered aromas include citrus, toast and coconut macaroon, with soft, floral undertones. Layered, complex, creamy and elegant. Medium-full bodied. Apple and peel, citrus rind and pear on the palate, finishing with lemony acidity and toasty tannins on the long finish. Slightly richer, heavier and more structured than our Barrel Fermented Chardonnay. Richer, creamier foods bring out the tangy fruits in this wine. Have no fear pairing it with a cheese board, white pizzas, gnocchi in cream sauce, halibut or scallops in a velvety beurre blanc. *Drink now and in the next 3-7 years. Retail price \$65; Wine club price \$58.50 12+ \$55.25*

[92 Points, Wine Advocate](#) The full-bodied palate is silky textured and bright, with a clean, refreshing finish.

[94 Points, JamesSuckling.com](#) A luxurious and classically California chardonnay. Notes of lemon tart, biscuits and flint on the nose. The palate is full-bodied and creamy textured, with lingering notes of roasted pineapple, Asian pears and brioche.

2021 PETTIE SIRAH (1) *New Release* | Did you know we make a 100% Petite Sirah?? Grafted in Block 23 in 2018, Petite Sirah returned to the Hendry Ranch after an absence of more than forty years.

A visually stunning, deep purple wine, with aromas of sweet, berry jam aromas floating on top of silky floral and cocoa, accented by light spice and oak shavings. Big mouthfeel, textural, full-bodied and fairly smooth. Flavors include baking chocolate and dried blueberries. Nice, slow tannins become a solid grip by the second or third sip, so be sure to pair this robust wine with hearty, meaty foods Decanting recommended. *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$40.50 12+ \$38.25*

2023 PINOT NOIR (1) *New Release* | Pinot is kind of a sleeper wine in our portfolio, isn't it? Falling right in the middle of a typical Hendry tasting, at the point between Barrel Fermented and Primitivo, its quiet elegance can easily be overlooked.

Hendry Pinot Noir is made from the six different clones and selections of Pinot grapes, found in five different blocks on the Ranch. All five blocks are low in elevation, near the shady path that follows Redwood Creek, ensuring a constant flow of cooling air in the summertime. Pinot's short ripening period means that it's essential for the vines to be planted where the sugars will rise gradually, allowing for the formation of complex aromatics and flavors. After fermenting on indigenous yeasts, the wine is aged for 11 months in French oak barrels, 50% of which are new.

A classic Hendry Pinot Noir, with rose petal, cherry and savory aromatic notes. Lovely, smooth front-palate entry. Medium-bodied and bittersweet, with cranberry, cherry liqueur, herbal and leathery components. Moderate tannins, the subtle baking spice of the oak, and black tea on the finish. This wine will shine with savory, medium-rich dishes like stuffed mushrooms, grilled figs with goat cheese and bacon, chicken stewed in wine with wild mushrooms and basil, or soy-sauce basted pork loin. *Drink now and in the next 5-7 years. Retail price \$44.00; Wine club price \$39.60; 12+ \$37.40*

[92 Points, JamesSuckling.com](#) “The palate is medium-bodied with crunchy tannins and bright acidity, showing flavors of raspberry coulis, cassia bark and spices. Generous fruit from a cool vintage.”

Taste of Hendry “Red Only” members will receive one (1) bottle of the library selection 2018 Merlot, below, in place of the Reserve Chardonnay, and (1) 2021 Malbec in place of the Petite Sirah, which was sent previously.

2018 MERLOT *Club-Exclusive Library Release* | In its seventh year, the 2018 Merlot has just reached a sweet spot in its evolution. Its plummy color has shifted slightly from more purple to more red. Pretty aromas include cherry jam, floral, cola, eucalyptus and leather. On the palate, sweet morello cherry is underpinned with bay leaves and cedary oak. The fruit is nicely focused in the front and mid-palate. Tannins are fine-grained, and slow to build up, with the overall impression one of balance and restraint. In short, a very fine glass of wine. Enjoy with or without food at this stage, but keep the richness in the low-to medium range; leaner meats, . *Library release, limited quantity. Continue to drink now and in the next 3-5 years. Retail price \$52.00; Wine club price \$46.80; 12+ \$44.20*

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 \$36.00; 12+ \$34.00*

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