



**HENDRY: SINCE 1939**  
**CELEBRATING OVER 75 YEARS of WINEGROWING**

**FALL 2016 FRIENDS OF HENDRY**  
**TASTING NOTES**

Fall really is one of the most beautiful times of the year in the Napa Valley. The colors have begun to change in the vineyards, turning the whole valley to shades of gold, orange and crimson. October brings with it bright blue skies, tempered by bouts of much-needed rain. Harvest at Hendry started on August 22<sup>nd</sup>, with mild weather and an easy picking schedule. By the time the first reds were picked in early September, the temperatures began to rise again, and our pace accelerated dramatically. The last of the Cabernets were picked during the last week of September. In the last few weeks, all of the wines in tank have finished their primary fermentations, saturated and deep purple with the colors of the skins, and one by one, they are being barreled down for secondary fermentation and aging. It is looking like a very fine vintage!

**2013 Barrel Fermented Chardonnay** | Aromas of baked apple and pear juxtaposed with the smoky, toasty aromas of the moderate oak. Silky on the palate, with a balanced, even impression and green apple-like acidity. Creamy, biscuity finish from the extended lees contact. Called "impeccably crafted" by a certain well-known wine writer, this balanced, elegant wine pairs with a wide range of moderately rich foods like smoked salmon, ricotta ravioli in brown butter, or a white wine coq au vin. *905 cases produced*

**2013 Pinot Noir** | Ruby-garnet in color, translucent. Soft, spicy aromas of tobacco, tea and sour cherry. Delicate fruit echoes these same elements, with sweet-sour cherries and spice on the palate. Good, firm, fine-grained tannins. Dishes with fresh herbs and mushrooms, like a pinot-braised chicken with mushrooms and basil, a wild mushroom pizza, or risotto with duck or duck confit would be lovely with this wine. *566 cases produced*

**NEW RELEASE! 2013 Cabernet Sauvignon** | Saturated, dense, ruby color. Initial aromas of smoke, spice and dark, mouthwatering blackcurrant fruit. Front palate soft and full, with a gentle transition to the grip of the back palate. Full-bodied, complex. Flavors include dark bittersweet chocolate, deep, dark berry and spice. Sweet oak and herbal notes of bay or eucalyptus emerge with air, adding to the interest and complexity. With wines at this end of the spectrum, grilled, roasted or braised meats always come to mind, especially when accented with bay, thyme, rosemary or even chimichurri. *905 cases produced*

**LIBRARY RELEASE 2006 Cabernet Sauvignon** | The majority of the grapes for this wine (54%) came from the venerable Block 8, one of our oldest and most consistently distinctive blocks. Silky entry, surprisingly rich upon first opening, though patience is rewarded. Textbook Cabernet aromas of berry/currant, cocoa, mint, eucalyptus and cedary oak reveal themselves with time and air. Structured, fine-grained tannins make this wine a fine match for a rib-eye steak or other rich food. Drinkable now, with potential to cellar for 10+ years. 2016 re-release notes: The Wine Advocate rated the 2006 Vintage as "91E" which stands for "Extraordinary." *1845 Cases produced*