



HENDRY  
SINCE 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

### TASTE OF HENDRY FALL 2018

After a warm early spring, we experienced a run of cooler days and drizzling rain, both of which helped delay budbreak by about two weeks. Our weather since then has been warm but moderate, so the vines have continued to function on this slightly later timetable. We've had a nice long hang-time; the fruit is abundant and very flavorful. Harvest was expected to begin sometime around the beginning of September.\* By the time this shipment reaches you, purple fermentations will be bubbling away in our tanks, and the whole Napa Valley will be redolent with the aroma of wine! As the anniversary of last year's fires approaches, we are hoping for some early rains to bring fire season to an end.

This shipment contains an array of mouth-watering, vibrant wines that are high in flavor, bright in acidity and low to moderate in tannin. These selections are ideal for pairing with fresh, intense, not-too-rich foods: think grilled lamb, flavorful vegetables in risottos and pastas, and plenty of fresh herbs.

We hope you enjoy them!

(\*Harvest began September 3. As of this writing, September 20, all of the early varieties are in, and we are waiting a few more days to begin bringing in the later grapes to begin the second half of the harvest.)

#### 2017 ALBARIÑO | New Release.

Pale to medium straw color. Mouthwatering citrus, green apple and citrus blossom on the nose. Nectarine and green apple on the palate, tingling lemon-lime acidity on the finish. Tart acid and a full, fruity palate make this wine a delicious pairing with crab, mussels, oysters and other shellfish. Other pairing ideas: grilled shrimp with gazpacho, white pizza (especially with shrimp), Caesar salad-- even sushi. Foods light in weight but high in flavor are a good match. *Retail price \$24; Wine club price \$20.40 Drink now and in the next 1-2 years.*

#### 2015 PINOT NOIR | New Release – Only 250 cases made.

Ruby-garnet in color, translucent. Initial aromas of candied cherry, maple syrup, flowers, cigar and cedar. On the palate, light-bodied, spicy cherry/raspberry with raspberry and tea the final notes on the finish. Subtle fruit. Moderate tannins. Pairings could include vegetarian dishes with eggplant and/or mushrooms as a component. Other possibilities include seared duck breast, herbed mushroom bruschetta, coq au vin, roasted chicken, French-style lamb sausages, and any leaner meats, especially those prepared with mushroom and delicate herb elements such as thyme.

If you've visited the winery in the last few years, you may have noticed the "new" Pinot Noir vines in Block 4, which were planted in 2014. Following that in quick succession, we've replanted Blocks 5 and 6, also Pinot Noir. As we wait for the young vines to stabilize and mature, our Pinot Noir production will be significantly reduced. If you're a Pinot fan, don't worry, we've got you covered. Wine club members get first priority for the limited

2015 vintage. Aging was 11 months in 100% French oak barrels, 50% new. *Retail price \$38; Wine club price \$32.30 Drink now and in the next 3-5 years.*

#### 2015 PRIMITIVO | New Release

Ruby-purple color. Deep, spicy, berry, eucalyptus and bitters on the nose. Soft, spicy, tangy berry fruit and semi-sweet chocolate on the balanced palate, backed by fine-grained tannins. Persistent spice on the finish. This incarnation of our Primitivo works well with hard cheeses, sauces that incorporate tomatoes, Mediterranean flavors that go big on flavor intensity but easy on the fat, or a roasted pork tenderloin with rosemary and garlic.

*Retail price \$36; Wine club price \$30.60 Drink now and in the next 5-7 years.*

Here's a fresh, brightly flavored pasta, perfect for the wines in this shipment!

#### FRESH PASTA WITH FAVAS, TOMATOES AND SAUSAGE

Serves 8

##### Ingredients

2 tablespoons extra-virgin olive oil

1/2 cup finely chopped onion

2 large garlic cloves, coarsely chopped

1/8 teaspoon dried crushed red pepper

1/2 pound Italian sausages, casings removed

1/4 cup dry white wine

1 3/4 cups chopped plum tomatoes

1 cup shelled fresh fava beans (from about 1 pound), blanched 3 minutes then peeled, or double-peeled frozen, thawed (substitute edamame if not available)

3/4 pound fresh pasta sheets, cut as desired, fresh tagliatelle, or dried egg fettuccine

2 tablespoons finely grated Pecorino Romano cheese plus additional for passing

##### Preparation

Heat oil in large saucepan over medium heat. Add next 3 ingredients. Sauté until onion is translucent, about 6 minutes. Add sausages; break up with fork. Sauté until brown, about 3 minutes. Add wine; simmer 1 minute, scraping up browned bits. Add tomatoes and fava beans. Sauté until tomatoes soften, about 5 minutes. Season sauce with salt and pepper.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain, reserving 1/2 cup pasta cooking liquid. Return pasta to same pot.

Add sauce to pasta. Toss over medium heat until sauce coats pasta, adding reserved cooking liquid as needed if dry, about 2 minutes. Mix in 2 tablespoons cheese. Transfer pasta to bowl. Serve, passing additional cheese. (Alex Palermo, *Bon Appetite*)

Your Taste of Hendry wine club shipment details can be accessed here on our website anytime:

<http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

And wines are available for easy reorder here:

<http://wineshop.hendrywines.com/current-releases-cl.aspx>

Follow us on Instagram @hendrywines to watch the vines grow as the season progresses.

<https://www.instagram.com/hendrywines/>