



**HENDRY**

CELEBRATING 80 YEARS of WINEGROWING: 1939-2019

### FRIENDS OF HENDRY FALL 2019

It was hard to imagine on a 100<sup>o</sup> day in late September that summer was really over. Just a week later, daytime temperatures dropped into the low 70s, and into the 40s at night, as we began to bring in the later-ripening varieties: Cabernet Sauvignon, Petit Verdot and Cabernet Franc.

The 2019 season began with heavy rains in late February and early March, followed a cool spring. This combination delayed budbreak by a couple of weeks. The weather was moderately warm and dry throughout the remainder of the 2019 growing season. Harvest began this year on September 4<sup>th</sup>. By the time you receive your wines in late October, the last of the big reds will be in tank, and the Valley will begin to take on its beautiful autumn hues. It's a lovely time to visit.

Light, Medium, or Full-bodied...this month's shipment has you covered, regardless of your pairing needs. The Unoaked Chardonnay is one of the lightest wines we make, perfect as a sipper, a starter, or, for those of you still enjoying warm temperatures into November (Hello, Texas and Arizona!), a lovely wine around the pool or grill. The 2016 Block 28 Zinfandel, just released, has already earned 90 points from Wine and Spirits magazine, who called it, "a savory red for pasta with a meaty wild-mushroom ragu." Mmmm, sounds good to us! Finally, you're receiving a pre-release of our 2015 RED blend, a people-pleasing, full-bodied red wine with easy, approachable tannins that is ready for the hearty fall stews and fireplace weather to come. We hope you enjoy them!

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2017 UNOAKED CHARDONNAY | This wine is a selection from the following chardonnay blocks: Block 9 (KD Selection, planted 1974), Block 20 (Dijon 95, planted 1996), and Block 21 (Old Wente Selection, planted 1996). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature, about 50 degrees. It is kept away from oxygen exposure to prevent oxidation. These measures help to preserve the fresh, bright fruit flavors of Chardonnay grown in our cool "transitional" climate. It was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure to further protect against oxidation.

Pale yellow color. Initial aromas of banana and baked apples. On the palate, light-bodied, pleasant, soft-edged, with flavors of bright green and yellow apple, and green herbs. Finish is surprisingly long, pleasant and warm, with baked peach and green apple notes, fruit and acid layers lingering on the palate.

Always best slightly chilled, and with light and lower-fat foods. Potential pairings: a simply prepared filet of white, delicate fish, grilled or roasted chicken with lemon, wintry, veggie-based soups such as potato, parsnip or cauliflower, or, in summer, a cold cucumber soup with yogurt and dill. And of course, always lovely by itself as an aperitif, paired with a sunset or a sunny afternoon. *Retail price \$24; Wine club price \$20.40. Drink now.*

2016 BLOCK 28 ZINFANDEL *New Release* | In the early years of Hendry's winemaking endeavors, George farmed the vines on the Brandlin Ranch in exchange for the fruit. The old-vine Zinfandel there was of mysterious lineage, and produced complex, intense, spicy fruit. When the vineyard was sold, George was able to obtain budwood from those vines to graft onto rootstock in Block 28. Aging was fifteen months in French oak barrels, approximately 65% of which were new.

Med-ruby color. Pretty, layered, complex nose with rich berry, spice, vanilla and cocoa. Jammy fruit on the entry. Medium-bodied, with a smooth transition to moderate tannins on the palate. Pairings: steaks and burgers on the grill; lamb, roasted with rosemary, thyme, wine, olive oil and tomato paste; dry-rubbed barbecued brisket; oven-roasted tomatoes, onions and potatoes with herbs. The moderate fruit and balanced levels of tannins will make this wine work with a wide range of flavorful foods. *Retail price \$36; Wine club price \$30.60. Drink now and in the next 5-10 years.*

2015 RED *Pre Release* | 27% Petit Verdot (Block 15), 27% Merlot (Block 13), 18% Malbec (Block 14), 14% Cabernet Franc (Block 26), 14% Cabernet Sauvignon (Block 8). In 2015, median budbreak in these blocks was March 13-29th, and bloom was between May 5th and the 22nd. Harvest took place between August 26th and September 19th. The wide range of harvest dates is due to the differing bloom-to-harvest periods of the individual varieties, a benefit to grape farmers in their native France, who might face weather conditions less ideal than we have in our warm, sunny California climate. These wines were aged for a total of 18 months in French oak barrels, approximately 70% of which were new.

Deep, opaque purple color. Initial aromatics are subtle—this wine will benefit from decanting, especially as it warms from cellar temperature. Spice, sweet tobacco and plummy berry fruit on the nose, with some earthy elements. Easy, silky and bittersweet on the palate, increasing in berry fruit and palate depth with air. Fine-textured, firm tannins make this wine easy to drink, and versatile with a wide variety of hard cheeses and moderately rich dishes. Consider grilled meats, especially lamb chops, and hearty stews. *Retail price \$45; Wine club price \$38.25. Drink now and in the next 7-10 years.*

Note: Friends of Hendry “Red Only” members will receive a magnum of the 2006 Cabernet Sauvignon in lieu of the two bottles of white wine in this shipment.

2006 CABERNET SAUVIGNON\* *Library Release* | In 2006, yields averaged just 2.2 tons per acre throughout the Cabernet blocks. After a warm and extended maceration, the wine was aged for 21 months in 100% new French oak barrels. 100% Cabernet Sauvignon. The majority of the grapes for this wine (54%) still came from the venerable Block 8, one of our oldest and most consistently distinctive blocks.

Upon release, in 2009, we noted, “textbook Cabernet aromas of berry/currant, cocoa, mint, eucalyptus and cedary oak that reveal themselves with time and air. Silky entry, surprisingly rich upon first opening, though patience is rewarded. Structured, fine-grained tannins make this wine a fine match for a rib-eye steak or other rich food.”

We estimated then that this wine would be drinking well for at least a decade or more in 750ml. At 13 years in magnum, patience has indeed been rewarded. The slow evolution of the wine has softened the

tannins and shifted the balance from rich, young fruit to a seductive mix of dark red and dried fruits and spice. The wine has beautiful balance on the palate and length in the finish.

\*Rich, densely pigmented red wines like this Cabernet naturally develop a fine sediment with bottle age. Depending upon how the wine is stored, the sediment can come to rest along the side of the bottle, or, if stored upside-down, it can be at the neck, against the cork. After transport, it's a good idea to store the bottle upright for a day or two before consuming to allow the sediment to settle to the bottom. For long-term storage and cork health, a horizontal or upside-down position is best.

*Retail price \$154; Wine club price \$115.50. Limited availability. Drink now and in the next 5-10 years.*



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#### Friends of Hendry 2019 Event Dates:

11/16/19 80<sup>th</sup> Anniversary Harvest Celebration

12/8/19 Happy Hour Pick-up Party

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Your Friends of Hendry wine club shipment details can be accessed on our website anytime:  
<http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

Wines are available for easy reorder here:

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

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