



HENDRY

CELEBRATING 80 YEARS of WINEGROWING 1939-2019

TASTE OF HENDRY FALL 2019

It was hard to imagine on a 100^o 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 4th. 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.

Your fall Taste of Hendry wines are listed below. We hope you enjoy them!

2016 BARREL FERMENTED CHARDONNAY | This wine is a selection from our Chardonnay blocks: Block 9 (KD selection), Block 20 (Dijon 95 clone), and Block 21 (Old Wente selection). In 2016, the average yield was just 2.61 tons per acre among the three blocks.

Whole-cluster pressed and then cold-settled. It is barrel fermented *sur lie* and aged in French oak barrels for 11 months, without racking, undergoing monthly *battonage*. Approximately one-third of the barrels are new each year. The Barrel Fermented Chardonnay does not undergo any malolactic fermentation, which is important for retaining its food-friendly acidity.

Yellow-gold color. Green/golden apple and spice aromatics. Soft, medium-weight palate, with layered flavors of tangy fruit, and spicy oak and apple peel on the finish. Our favorite pairings for this wine are salmon, Manchego cheese, white pizzas (especially with shrimp), crab cakes, chicken, turkey, and all the trimmings. This wine's food pairing versatility and non-malolactic, acidic brightness make friends for it on both sides of the Chardonnay divide. *Retail price \$35; Wine club price \$31.50 Drink now and in the next 2-3 years.*

2016 PINOT NOIR *New Release* | Hendry's Blocks 3, 25 and 30 yield 2.0 tons per acre or less. Unique among our wines, the Pinot Noir ferments on indigenous yeasts, those that naturally colonize the skins of the fruit and the environment of the winery. Aging was 11 months in French oak barrels, 50% of which were new.

Ruby-garnet in color, translucent. Initial aromas of cherry candy, curry, brown sugar and baking spice. On the palate: light-to-medium-bodied, spicy cherry/raspberry fruit, and savory and bittersweet elements. Baked sour cherries on the finish. Low to moderate tannins. Pair with cured meats, especially prosciutto; medium-intensity dishes with rustic, hearty flavors, such as farro risotto with mushrooms and pork tenderloin, seared duck breast with a pan reduction, or even a prosciutto and arugula pizza. The earthy, savory aromas and flavors of mushrooms

and herbs always complement the bright, tangy, savory flavors in this wine. *Retail price \$38; Wine club price \$34.20. Drink now and in the next 5-7 years.*

2015 MERLOT | Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Block 13B is our oldest Merlot block, planted in 1995. In 2015, budbreak for the Merlot occurred on March 13th, bloom on May 7th, and harvest was on August 26th, with a yield of 2.16 tons/acre in Block 13A and 3.04 tons/acre in Block 13B, for an average yield of 2.6 tons/acre. This wine was aged 15 months in French oak barrels, approximately 40% of which were new.

Deep, saturated, ruby color. Soft, dark fruit aromas, with herbal elements of tea and cedar. On the palate, medium-body, moderate tannins, plummy, round fruit flavors of cola and bittersweet chocolate. A little air makes the wine more supple and integrated. Pair with grilled meats, burgers, herbed pork loin, or a pot roast with herbed, roasted potatoes. *Retail price \$40; Wine club price \$36. Drink now and in the next 7-10 years.*

Taste of Hendry 2019 Event Dates:

11/16/19 80th Anniversary Harvest Celebration

12/8/19 Happy Hour Pick-up Party

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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