



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY FALL 2020

Thank goodness we are seeing blue skies in the Napa Valley this week! So much has happened since our last Friends of Hendry shipment in May—a lot of it not so great. In March, we wondered if we'd get any more rain. By May, when we sent your last shipment, we'd all been in lockdown for going on two months. We wondered *if* we'd be able to open at all, and just how we'd be able to make it. Everyone was working from home, including us: our dining rooms, bedrooms, kitchens and even backyards became Zoom rooms instead. Many of you joined us for a series of fun and informative (and sometimes silly) virtual tastings. ([Fall tasting series starts this week!](#))

With the summer came the heat. We were so glad to see all of you who were able to brave the temperatures and the wind to picnic with us in September. It was heartwarming to see you! A big round of applause goes to Megan Carter for masterminding the picnics, as well the Hendry at Home virtual tastings.

Then there were the fires, and the rush to harvest, and...more fires. The Valley is still picking up the pieces. A very wise woman said recently: "Don't focus on what you can't control; focus on what you *can* create." She should know. We're safe, we're sound, we're surviving, all of us, together. We're grateful. Taking one step at a time. Thank goodness for wine.

Your shipment this month includes three flavorful fall wines, including the yummy pre-release 2016 RED, which some of you had a sneak preview of at the picnics. We hope you enjoy them all!

Shipping Special: Ship a case now and receive your 15% Taste case discount and \$20.00 ground shipping!

2017 BARREL FERMENTED CHARDONNAY *New Release* | We have been so excited to share this wine with you, we could hardly wait! We don't usually toot our own horn, but we received a very flattering review from a certain wine publication. This is a bit of what they had to say:

"...tantalizing tropical fruit scents of guava, green mango and pineapple tart with hints of toasted almonds and brioche. The palate is rich, satiny textured and full-bodied,...pure, expressive fruit ...great length. It has the stuffing to age for about a decade or more and should well reward a few years in cellar. Serious Chardonnay! 93+ points."(Wine Advocate, Issue 245)

Why, thank you! (Are we blushing?) Not only is it Serious Chardonnay, it is serious food-pairing Chardonnay. If only we had a cheesy white pizza, some scallops, halibut, lemony chicken, or Manchego cheese to go with all that flavor...mmmmmmmm. *Drink now and in the next 3-10 years. Retail price \$35; Wine club price \$31.50; 12+ \$29.75.*

2017 PRIMITIVO | Medium-deep, purple-ruby color. Fat, fragrant berry and cocoa on the nose. Accessible, full berry fruit, bright acid, soft tannins. Medium-bodied. A typical Hendry Primitivo: balanced, fruit-driven wine, with the round, berry-dominated palate that is characteristic of the Zinfandel family. The bright, jammy, spicy fruit of 2017 Primitivo lends itself to a wide array of pairings: roasted pork loin, turkey, pastas with Bolognese

and bits of braised meat, or your next gorgeous charcuterie board. *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$32.40; 12+ \$30.60.*

2016 RED *Pre-Release* | Saturated, opaque ruby-purple color. Generous portions of Malbec, Merlot and Petit Verdot provide plenty of pigment density. (35% Malbec, 27% Merlot, 24% Petit Verdot, 8% Cabernet Sauvignon, 6% Cabernet Franc.) Aromatically complex: herbal notes of sweet dried basil and tea leaves; dusty and dark fruit elements, reminiscent of dried/baked plums and cherries, accented by cinnamon, cedar and caramelized sugar. On the palate, medium-heavy bodied. The abundant tannins pull up a little short when still cool, at cellar temperature, but with air, the wine shows balance on the palate and deep, ripe, dark cherry fruit.

The perfect balance of this wine, evenly distributed on the palate from front to middle to back, highlights George's deft hand with these varieties in the vineyard and in the cellar. Ready for drinking or cellaring, this wine will be ideal with rich, meaty dishes, from the grill or from the oven. From intense, dry cheeses, to pot roasts, to pastas with braised meat or game sauces, a versatile and robust wine. *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$40.50; 12+ \$38.25.*

Taste of Hendry RED WINE ONLY members will receive the following in place of the Barrel Fermented Chardonnay:

2017 MALBEC | A solid, easy-drinking wine. Absolutely opaque, saturated ruby-purple. Mouth-watering aromas, with elements of eucalyptus, high-toned spice, rich, layered, berry fruit, and smoky bacon. Nicely structured in the front palate, weighty and juicy, with bright berry/cassis fruit and cedar. Finish lengthens with lovely caramel flavors as the wine opens up a bit. Savor the structure of the wine, or pair with fatty meats, like salami, to tame the moderate tannins and emphasize the fruit and spice. Leftover braised meat, like a pot-roast, over pasta, with its savory pan sauce, or a really good bacon cheeseburger would be perfect. This is one of those all-around, friend-making, bowl-a-strike-right-down-the-middle wines with just the right amount of everything to be a daily drinker--or a perfect gift. *Drink now and in the next 5-10 years. Retail price \$32; Wine club price \$28.80; 12+ \$27.20.*

[See our Hendry Wine Pairings Pinterest Page for some mouth-watering menu inspiration...](#)

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