



HENDRY
Est. 1939

FRIENDS OF HENDRY FALL 2021

The last truly hot days of early October gave the grapes a helpful push into the winery. Suddenly, it seems, a brisk wind is blowing, leaves are draining of their color, and soon, we'll be driving home in the dark again. We're still waiting for a satisfying rainstorm, but it's been a good harvest, and we're grateful for a relatively uneventful past few months. The fruit is looking very promising, due to fair weather throughout the summer, and judicious management of our water resources by George and Mike Hendry.

As we pass the autumnal equinox and slip gently into the fall of 2021, we also complete the 82nd harvest at the Hendry Ranch, and our 29th year of making our own wines from the grapes grown here. While both of those numbers teeter just at the edge of official milestones, they are still cause for reflection and gratitude.

Many members of our team have been with us for the better part of those decades, from Manuel, the head of our vineyard crew, at 40+ years, to Rafael, cellar master, at 30+, and his son Luis at nearly 20. The hard-working, dynamic duo of Jeff and Jan Miller agreed to "help out" with George's new winemaking venture way back in 1992. Many of the rest of us, both in the field and in the winery, are well into our second decade. That really says something about how special a place is, and we're glad you think so, too. Thank you for helping to keep our farm going strong!

Warm wishes to you and your family in the coming months, from all of us at Hendry.

Here are your wines for Fall 2021. We hope you enjoy them all!

(2) 2019 UNOAKED CHARDONNAY *New Release* | Pale yellow. This unassuming, unadorned wine highlights the beauty and purity of our Chardonnay fruit. Among the first blocks picked every year, blocks 19 and 20 are low-yielding blocks, producing concentrated, flavorful fruit. Soft, subtle aromas of green apple, lemon and nectarine. Light-bodied, with surprisingly layered flavors and just a touch of bright acid on the finish. It might be easy to overwhelm this delicate, easy-drinking wine with strong flavors, so keep it light with a lemon-accented chicken breast on the grill, chilled veggie-based soups, hummus or guacamole with chips, or just sip by itself. *Drink now, and in the next 2-3 years. Retail price \$24; Wine club price \$20.40; 12+ \$19.20.*

(2) 2018 BLOCK 28 ZINFANDEL *New Release* | Ruby color. Warm, dark fruit, spice, honeycomb, and caramelized sugar round out the initial aromatic profile. Medium-bodied, with satisfying flavors of baked berries and soft spice, finishing bittersweet. Bright acid, firm tannins. A medium-weight Zinfandel with enough structure for grilled meats, such as flank or skirt steak, eggplant Parmesan, roasts, braises, or pastas with meaty sauces. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$32.30; 12+ \$30.40.*

(2) 2018 PETIT VERDOT *Limited Release* | Opaque purple-ruby. As is often the case, this variety is initially less aromatically forward than some of its fellow Bordeaux varieties. Cola-like, alfalfa, hay, and soft cherry/berry aromas. Full-bodied and viscous on the palate, with dark berry fruit and firm tannins which

build up slowly. Big and brooding, this needs time to open, and should definitely be paired with strong, sharp, smoked or aged cheeses like gruyère and gouda. Works well with full-flavored foods with moderate richness, especially those with intensely savory flavors like olives, mushrooms or truffles. *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$38.25; 12+ \$36.*

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