



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY FALL 2022

Happy harvest, and happy fall, Friends! It's been a whirlwind of a harvest here, beginning August 17th, and ending with a late-season spell of high temperatures that brought all of the remaining fruit in by the end of September. As the last of the wines bubble away in the cellar, and the vineyard crew begins preparing the vineyard for winter, we in California hope for an uneventful October. May you all be out of harm's way, safe and warm, and drinking a nice glass of Hendry wine when this message reaches you.

We have SUCH a treat for you this fall, one that's been four years in the making. We've created a special Blending Kit just for our Friends of Hendry members. In the fall Friends of Hendry box, you'll find one bottle of each of the five Bordeaux varieties we make, all from the 2018 vintage. We've provided you with a set of wine lab tools too, just like the ones George uses when he creates his RED blend.

In addition, we've included a bottle of George's final blend, so that you can study it for inspiration—or see how your blends compare! Get serious on a grand scale and host a Hendry blending party for your nerdiest wine friends—or save and savor these unique and cellar-worthy wines one at a time. Whatever you do, we hope you have a great time exploring with this unique offering! Makes a great gift, too!

If you'd like to dive deeper into the world of blending wines, we hope you can join us for an in-person or virtual blending event in December! These events are designed to be a complement to each other, so you can join for one or both!

Virtual- Thursday, December 1, 5:00 pm - 6:00 pm PT: Tune in to this virtual event to hear us discuss what each of the Bordeaux grape varieties brings to a blend, the role that vintage plays in determining our approach to blending, and how our RED has varied year to year. We'll also share some tips and tricks for creating your own blend. [RESERVE NOW](#)

In Person- Sunday, December 4, 1:00 pm - 4:00 pm PT: Join us for a team-based blending competition on the Hendry Ranch! During this interactive event, participants will have an opportunity to create different blends based on a variety of elements. See how different base wines and blending objectives can shape the final wine! Then taste through the various blends along with some light appetizers. [RESERVE NOW](#)

YOUR FALL WINE SELECTIONS:

2018 MALBEC | Saturated purple color with violet at the rim. Fragrant fruit and spice in the initial aromatic profile. With air, the floral, dark fruit and spicy, smoky aromas of oak continue to serve as aromatic counterpoints. Moderately dense and structured, with a punch of brightening acid along with the sweet berry fruit on the palate. Decanting recommended for early drinking. Pair with grilled or braised beef, grilled lamb chops, pot roasts, cheeseburgers on the grill, or a selection of salumi. *Drink now, and in the next 7-10 years. Retail price \$32; Wine club price \$27.20; 12+ \$25.60.*

2018 MERLOT | Medium-ruby color. On the nose, spice, evergreen, dark, jammy berries. On the palate, medium-body, moderate tannins, pleasant, dark berry and cherry fruit flavors, cola and bittersweet chocolate. Moderate acid. Returning to the glass, an intriguing floral perfume develops. The wine becomes smoother and more interesting with air. A balanced, flavorful and moderately structured wine that will be a versatile pairing partner. Pair with herbed, grilled tri-tip, burgers, or other grilled meats, or polenta with fontina and braised short ribs. *Drink now, and in the next 7-10 years. Retail price \$42; Wine club price \$35.70; 12+ \$33.60.*

2018 CABERNET FRANC | Deep ruby color. Blackcurrant/cassis and sweet violet on the nose. Tea, mint and other herbal aromas follow with air. Velvety entry transitions to tea and bittersweet chocolate. The initially pronounced tannins need time and air to soften and release their hold. The wine continues to evolve in the glass, yielding a host of herbal, spice, soft floral and fruit aromas. This would be delicious with steak au poivre, lamb with Greek spanakopita, chicken stewed with olives (Marbella), filet mignon or even beef and mushroom stew. *Drink now, and in the next 7-10 years. Retail price \$45; Wine club price \$38.25; 12+ \$36.00.*

2018 PETIT VERDOT | Opaque purple-ruby. This variety is often 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. Firm tannins build up slowly. Big and brooding, this needs time to open, and should definitely be paired with sharp, smoked or aged cheeses like gruyere and gouda, and other 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+ \$36.00.*

2018 CABERNET SAUVIGNON *Pre-Release* | Opaque, deep ruby color. Beautiful, textbook Cabernet fruit in the initial aromas, with pleasant berry/dark cherry, herbal elements and soft oak. Full-bodied, with balanced acidity and approachable tannins. Long, vibrant finish. Like its predecessor, this wine feels very approachable upon release. Meats and cheeses will push the fruit to the forefront in this wine. Pair with charcuterie, parmesan crisps, a dry-aged rib-eye with a pan reduction (especially with truffle or mushroom), a simple cheeseburger (easy on the ketchup), or short ribs with mushroom polenta. *Drink now, and in the next 10-15 years. Retail price \$70; Wine club price \$59.50; 12+ \$56.00.*

2018 RED BLEND *Pre-release* | 48% Cabernet Sauvignon, 13% Petit Verdot, 13% Cabernet Franc, 13% Malbec, 13% Merlot. Aged for a total of 18 months in French oak barrels, approximately 70-75% of which were new. In a reversal of his typical strategy, George relied on Cabernet for the base of this blend, at 48%, with the remaining varieties in equal percentages at 13% each. Opaque purple-ruby. Cabernet is prominent in the pleasant aromatics, as expected, leaning toward dark fruit, with the spice, smoke and cedar of the oak underpinnings just detectable behind round, dried-blueberry-like purple fruit. On the palate, tannins are soft at first, gradually building.

Pair with cheeses and meats, moderately rich braised dishes, such as (George's favorite) pot roast, braised short-ribs or a hearty beef and mushroom stew. Retains its flavor and structure with rich, meaty foods, and shows its softer, fruitier side with full-flavored cheeses. It will pair with almost anything you like with red wine. A strong candidate for the cellar, the structure of this wine should allow it to age with grace and become even more lovely and nuanced over time. *Drink now, and in the next 7-15 years. Retail price \$48; Wine club price \$40.80; 12+ \$38.40.*

One of the crowd-favorite pairings from this summer's Friends of Hendry luncheons was the Mini Beef Wellingtons in Crispy Phyllo Cups...they went so well with the RED blend! Here are some mouthwatering recipes to help you recreate those rich flavors: the first for a beef and mushroom stew with cognac that would be a perfect filling <https://girlandthekitchen.com/wild-mushroom-and-beef-stew> and a more traditional recipe from Mary Berry which includes instructions for the phyllo cups from scratch: https://www.bbc.co.uk/food/recipes/mini_beef_wellington_18819 We hear the crispy phyllo cups can also be purchased pre-made in the freezer section for a super-easy shortcut!

[See our Hendry Wine Pairings Pinterest page for more menu inspiration...](#)

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