



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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 our 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 hope you enjoy the fall Taste of Hendry selection, all three are current releases, so they are ready to drink now, no cellaring required. We've got a little something for everyone, whether you like light and crisp, yummy medium-bodied, or delicious, dark and deep. If you've never had the chance to try our single-varietal Bordeaux grapes like the Merlot and Petit Verdot, this is a great opportunity to really see what they bring to the equation when we blend them together.

Speaking of blending, if you'd like to dive deeper into the world of blending wines, join us for our in-person or virtual blending events in December! These events are designed to be a complement 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:

2019 MERLOT | We are proud of our Merlots. Anything but wimpy, they are full-flavored, moderately structured, and have stumped a few folks in blind tastings. Medium-ruby color. On the nose, deep, dark berries, toasted bread, evergreen, spice. On the palate, light-to-medium body, moderate tannins, and pleasant, dark berry and cherry fruit flavors, finishing with mouthwatering acidity. Balanced, flavorful, and complex enough to return to in the glass for reexamining as it opens. A moderately structured wine that will be a versatile pairing partner. This wine would be great with so many red-wine-friendly favorites: pot roast, burgers, meatloaf, warm-spiced

shawarma, meaty Bolognese, or polenta with fontina and braised short ribs. *Drink now and in the next 5-10 years. Retail price \$45; Wine club price \$40.50; 12+ \$38.25.*

2019 PETIT VERDOT | Opaque purple-ruby. Really interesting initial aromas of soft oak, pepper and the caramelized sugar and deep berry of a blueberry muffin. Full-bodied, with pleasing, fine-textured tannins. Flavors of dark berries and cola. Cocoa in the finish. This young wine will open up with age, revealing more fruit and texture on the palate. We might pair with grilled or roasted meats, sharp, smoked or aged cheeses like gruyere or gouda, and other full-flavored foods with moderate richness, especially those with intensely savory/umami flavors like olives, mushrooms or truffles. *Drink now and in the next 10-15 years. Retail price \$48; Wine club price \$43.20; 12+ \$40.80.*

2020 UNOAKED CHARDONNAY* | It's hard not to love this tangy, tasty, all-around pleasant wine, even if your favorite letters are A.B.C... (Anything But Chardonnay). Made in 100% stainless steel, with ZERO malolactic, aka, buttery characteristics, just pure Chardonnay flavor. Aromas and flavors include green apple, kiwi, nectarine. Surprisingly rich, full mouthfeel for an unoaked wine. Warm on the finish. It still might be easy to overwhelm this easy-drinking wine with overly strong flavors. We like lighter foods, like grilled chicken breast, chilled veggie-based soups, lemony hummus or guacamole with chips, or just sip all by itself. *Drink now and in the next 2-3 years. Retail price \$25; Wine club price \$22.50; 12+ \$21.25.*

*IN PLACE OF CHARDONNAY, TASTE OF HENDRY "RED ONLY" MEMBERS WILL RECEIVE:

2019 MALBEC | The 3.05 acres of Block 14 were planted in 1995. Dense, glass-coating purple color with violet at the rim. Leather, fragrant fruit, tea and spice in the initial aromatic profile. With air, some of the more earthy elements recede, and brown sugar adds a sweet note to the complex mix. Lovely, soft entry, broad and even palate impression, with dried blueberry fruit. Moderately dense and structured. Gentle, fine-grained tannins. Bittersweet, baking-chocolate finish. Pair with simple grilled lamb chops, wild mushroom and beef stew, or crispy duck pancakes. *Drink now, and in the next 7-10 years. Retail price \$35; Wine club price \$31.50; 12+ \$29.75.*

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

All of your current and past [Wine Club Shipment Details](#) can be accessed on our website anytime. Wines are available for easy reorder [here](#).

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