



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY FALL 2023

There's nothing quite like the excitement and anticipation of harvest! The smell of fermentation is in the air, and the winery is buzzing with activity. An exceptionally cool and damp spring allowed the vines to sleep in a bit this year, setting back the start of the growing season by at least a few weeks. Since then, the grapes have basked under a consistently warm summer sun. Harvest finally kicked off at Hendry Ranch on September 11th, with Block 20 Chardonnay.

In the first few weeks of harvest, we made quick work of the Chardonnay, Albariño, and Pinot Noir, followed by the Merlot and Primitivo. A few sprinkles on the 25th gave everyone time to catch their breath (and barrel down the Chardonnays) before Malbec and Zinfandel were knocking at the door. Malbec was picked on the 28th, and we began picking Block 22 Zinfandel on Friday the 29th. Things are looking very good for the remaining fruit on the vines, and we're excited to see the next generation of Hendry wines taking shape.

Want to learn more? Mike and Megan discuss the 2023 vintage during our [Live Q&A](#), now available on video! Follow the action via [Instagram](#), or on our [2023 Harvest Journal](#).

In your club selection this month, we've got a beautiful new release Cabernet Sauvignon from the stellar 2019 vintage, and three fascinating wines from the 2020 vintage. Enjoy!

Some notes on the 2020 Vintage: Going into harvest in 2020, we had dry conditions, with close to half of our annual rainfall. The weather had been warm but consistent. Yields were looking much lower in many varieties, promising dense, concentrated wines. That harvest season, unfortunately, was bookended by fires, one in mid-August and another in late September. Sadly, many of our fellow wineries were damaged, and many others had no choice but to abandon the vintage. Gloomy, smoky skies prevailed. In our part of the valley, northerly winds prevented the worst of the smoke from reaching us and lingering. Additional measures were taken, both in the vineyard and in the winery, to ensure that the fruit was thoroughly washed of any ash before crushing. 2020 was challenging in so many unforeseen ways, and you all came through to support us. Whether by luck or engineering, we're happy to have come through a trying harvest—in a very trying year—with wines we can be proud of.

FALL/WINTER EVENTS 2023:

[Sunday, October 29: Wine Club Pick-Up Tastings](#)

[Sunday, November 5: Wine Club Fall Pick-Up Party](#)

[Sunday, December 3: Bordeaux Blending Party and Competition](#)

FALL WINE SELECTIONS

2020 CHARDONNAY RESERVE (1) | Over eighty years of farming, and three decades of making wine under the Hendry name have culminated in this wine, made from our oldest Chardonnay blocks, 9C and 9E. Planted in 1974, these blocks represent some of the oldest Chardonnay remaining in Napa Valley. Exceptionally low-yielding vines in deep, stony soils, they produce concentrated, flavorful fruit.

The grapes are whole-cluster pressed after a cool morning harvest. Small lots of press "fractions" are separated out as the pressure gradually increases. Each small fraction of juice is then cold-settled separately in temperature-controlled stainless tanks. The small lots are fermented individually in barrels, and remain *sur lie* in those barrels for twelve months, before being moved to neutral oak for 6 months additional conditioning. The wine *does not* undergo any malolactic fermentation. Instead, it gains its creamy body from bi-weekly *bâtonnage*, a gentle hand-stirring.

Though this wine is still young, it is layered, complex, creamy and elegant, with potential for long-term aging. Many of the classic pairing options for our Barrel Fermented Chardonnay will positively sing with this richer, more structured white wine. High-fat, high-flavor cheeses like Manchego, white pizza, gnocchi in a cream sauce, and halibut or scallops in a *beurre blanc* are among the many ideas we have dancing in our heads when tasting the Hendry Chardonnay Reserve. *Drink now and in the next 3-7 years. Retail price \$60; Wine club price \$51; 12+ \$48.*

[MORE ABOUT THE HENDRY RESERVE WINES](#)

2020 PRIMITIVO (2) | Primitivo's roots go back hundreds of years to Croatia, where it originated, along with its more familiar genetic twin: Zinfandel. Tribidrag, as the grape is known in Croatia, is the ancestor of both. Average yield was 2.22 tons per acre. Aging was fifteen months in French oak barrels, approximately one-third of which were new.

Deep ruby color. Ripe, jammy, berry fruit dominates the nose, with herbal, toffee and green tea notes. Smooth, heavy entry and medium-full palate weight. Bright blackberry and raspberry flavors. Moderate acid. Longtime fans of our Primitivo may notice that the 2020 vintage is a tad more structured than the 2019, with fine-grained tannins that may soften with time and/or air. The additional tannin opens up a world of pairing possibilities for this popular wine. Full-flavored and fruit-driven at its heart, try it with a skirt steak with grilled onions, tacos al pastor, a cheese and charcuterie selection, Korean short ribs, or anything you like with Zinfandel! *Drink now, and in the next 7-10 years. Retail price \$40.00; Wine club price \$34.00; 12+ \$32.00*

2020 PETITE SIRAH (2) | Petite Sirah was one of three varieties that made up the original six acres of grapes on the Hendry Ranch when it was purchased in 1939, along with Zinfandel and Carignan. Petite Sirah in California dates back to the 1880s. It is now known to be a cross between Syrah and Peloursin, a little-known French grape. It is also referred to as "Durif," after the French botanist who first propagated the variety using pollens from the two parents, and then distributed the cross.

Block 23 is now the site of the first Petite Sirah on our ranch since the original six acres of vines were replanted in the mid-1980s. The vines in Block 23 were chip-grafted over to Petite Sirah in 2018. Yield in

the 1.84-acre block was 2.96 tons, or 1.6 tons per acre. The wine was aged 15 months in French oak barrels, approximately one third of which were new. This is our second bottling.

Inky, opaque purple color. Deep, plummy aromas with violet, faint cedary oak, and dried flowers are among the initial impressions. Full-bodied and smooth through the midpalate, with flavors of blueberry, cocoa and black coffee. Solid, fine-grained tannins creep up slowly, but aren't gripping. Long, long finish. Pairing thoughts include braised beef or short ribs with mushrooms, grilled beef or lamb kabobs. Just a touch of acidity tames the rougher edges of this wine—try brightening your reduction sauces with a touch of cider, sherry or red wine vinegar. Decanting and/or aging recommended. *Drink now and in the next 7-10 years. Retail price \$45.00; Wine club price \$38.25; 12+ \$36.00*

2019 CABERNET SAUVIGNON (1) *New Release* | Grapes for our 2019 Cabernet Sauvignon were sourced primarily from three blocks within Block 8. Blocks 8D and 8F were planted in 1974 with FPMS Clone 7. The third block, Block 8B, was replanted with FPMS Clone 7 in 2006. The dry, alluvial and volcanic soil in these blocks means that the vines there are slow-maturing and low-yielding, giving us concentrated, complex fruit.

Average yield in the “old” Cabernet Blocks was 2.17 tons per acre, 2.86 tons per acre in the “new” blocks. After a warm extended maceration, the wine was aged 23 months in 90% new French oak barrels, primarily Taransaud and Berger cooperage. 100% Cabernet Sauvignon. Unfined.

Opaque, deep ruby color. Immediate berry fruit on the nose, backed with spice, dried herbs and leather. Full-bodied, with pleasing deep berry roundness and depth in the mid-palate. Fine-grained tannins with a bittersweet chocolate edge and dark, stewed fruit on the finish. Additional aromas, including violets, licorice and more continue to emerge with air, making this a good candidate for further bottle development. Like its immediate predecessors, this wine seems very approachable upon release. Try with slow-roasted lamb shanks, braised short ribs, Wagyu sliders (fancy!), salumi and charcuterie, or risotto made with an intensely flavored cheese like Pecorino. Even a simple burger with blue cheese will be elevated in the company of this appealing wine. *Drink now and in the next 10-15 years. Retail price \$70; Wine club price \$59.50; 12+ \$56.00.*

Friends of Hendry “Red Only” members will receive two (2) bottles each of the above red selections in place of the Reserve Chardonnay.

Friends of Hendry Case Club members will receive three (3) bottles each of the above red selections, and three (3) bottles of the 2019 Cabernet Franc, below.

2019 CABERNET FRANC | Block 26 and Block 9D are our only Cabernet Franc blocks. They are CTPS clone 332 and FPMS clone 4, respectively, grafted to St. George roots. Block 26 is the older of the two, planted in 1998. Block 9D was planted in 2003.

The Cabernet Franc, Merlot, Malbec and Petit Verdot blocks in our vineyard were all planted with the intention of having wines to blend with our Cabernet Sauvignon. After a few vintages, George was so pleased with the depth and complexity of our Block 8 Cabernet Sauvignon on its own that he began

using these Bordeaux “blending” grapes to make their own unique wine, our RED blend. Occasionally, we bottle very small quantities of the individual varieties and release them on a limited basis. This wine is such a release. It was aged for 15 months in French oak barrels, approximately 40% of which were new.

Nearly opaque deep ruby color. Initial aromas of spice, oak and herbal elements, with berry fruit in the background. Mocha, cocoa, and berry flavors, softer and finer textured on the palate than the 2018. Still somewhat young, this wine should benefit from age and/or decanting, as it continues to evolve and unfold in the glass. This would be delicious with steak au poivre, grilled lamb, filet mignon with a demi-glace or a beef and mushroom pie. *Drink now and in the next 7-10 years. Retail price \$48.00; Wine club price \$40.80; 12+ \$38.40*

LINKS

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