



**HENDRY**

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

### TASTE 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 11<sup>th</sup>, 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 25<sup>th</sup> 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 28<sup>th</sup>, and we began picking Block 22 Zinfandel on Friday the 29<sup>th</sup>. 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, you have three delicious and very different wines from three separate vintages. We hope you enjoy!

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#### 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](#)

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#### FALL CLUB SELECTIONS

2021 CHARDONNAY BARREL FERMENTED (1) | We can't tell you how many times this pretty, balanced wine has won over the Chardon-nay-sayers! Balanced and bright, with no buttery malolactic flavors, it still has complexity, richness, and a gentle structure provided by going easy on the oak.

The fruit for this wine is grown in Block 9, an almost 50-year-old planting of Old Wente/KD selection. Known for its low yield and diverse flavors, this block is endlessly fascinating from a winemaking perspective.

The ripe fruit is whole-cluster pressed and then fermented exclusively in barrel, on the yeast. It is aged in those same French oak barrels for 11 months, without racking. Key to this wine's creamy palate is the fact that it undergoes frequent *bâtonnage*—stirring by hand—lifting the yeast back into solution to impart more of its character and flavor to the wine. We temper the oak's influence on the flavor profile by using 2/3 neutral oak barrels and 1/3 new barrels each year. The Barrel Fermented Chardonnay *does not* undergo malolactic fermentation—vital for retaining its bright and food-friendly malic acidity.

Floral and toasty, with aromas of tangy baked apple and spicy whiffs of oak. Balanced on the palate, with pink apple juiciness, plenty of structure and lingering acid on the long finish. Our favorite pairing options always include a cheese board (especially Manchego cheese), grilled or roasted salmon, garlicky white pizzas, and slow-braised chicken made with white wine. Our Chardonnays can be very long-lived, becoming more elegant with each passing year. *Drink now, and in the next 3-5+ years. Retail price \$38; Wine club price \$34.20; 12+ \$32.30.*

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2020 PRIMITIVO (1) | Primitivo's roots go back hundreds of years to Croatia, where it originated along with its more familiar genetic twin: Zinfandel. Average yield in 2020 was 2.22 tons per acre, a little over half the yield of the 2019 vintage. 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 initially more structured than the 2019, with fine-grained tannins that will 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 \$36.00; 12+ \$34.00*

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.

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2019 BLOCK 28 ZINFANDEL (1) | The old-vine Zinfandel on Mt. Veeder's Brandlin Ranch was of mysterious lineage, and produced complex, intense fruit. When George Hendry first started making his own wines in 1992, he made a special arrangement with the owner of the neighboring mountain vineyard to tend the vines, in exchange for the fruit. When the vineyard was eventually sold, George grafted budwood from the gnarled old vines onto rootstock in our Blocks 23 and 28. It has proved to be an enlightening experiment, as the vines yielded a Zinfandel with a distinctive character that was different from any of our existing Zinfandel blocks. Aging was fifteen months in French

oak barrels, approximately 65% of which were new.

Ruby color. Aromatics include maple candy, brown sugar, dark fruit and spice, with more herbal elements after air exposure. Palate echoes the round fruit and spice. Medium-bodied, with a firm tannic finish on the mostly rounded palate. The more structured of our two Zinfandel offerings, this medium-weight wine has enough structure for grilled meats, like flank or skirt steak, pastas with meaty sauces, or salumi. *Drink now, and in the next 7-10 years. Retail price \$40; Wine club price \$36.00; 12+ \$34.00.*

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Note: **Taste of Hendry “Red Only”** members will receive the 2019 Cabernet Franc in place of the Barrel Fermented Chardonnay, for a total of three (3) bottles.

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2019 CABERNET FRANC (1)| 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*

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LINKS

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

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