



HENDRY

Est. 1939

TASTE 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!

2018 BARREL FERMENTED CHARDONNAY | On the nose, ripe nectarine, baked apple fruit, floral aromas, plus toast and spice from the Cadus oak barrels. Layers of tangy nectarine and golden apple flavor on the palate, interwoven with pineapple-y acid. Long finish, with a final flourish of green apple and apple peel. Warm, full-bodied. Some of our favorite pairing options for a rich, structured wine like this include grilled salmon filets, Manchego, or other intense, hard cheese, white pizzas redolent of garlic and rich with fontina, pasta in cream sauces, or *coq au vin* made with white wine. *Drink now, and in the next 3-5 years. Retail price \$35; Wine club price \$31.50; 12+ \$29.75.*

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, and pastas with meaty sauces. *Drink now and in the next 5-10 years. Retail price \$38.00; Wine club price \$34.20; 12+ \$32.30.*

2018 MALBEC | Saturated purple color with violet at the rim. Fragrant fruit and spice intertwine 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 \$32.00; Wine club price \$28.80; 12+ \$27.20.*

Taste of Hendry “Red Only” members will receive the 2016 RED in place of the Barrel Fermented Chardonnay.

2016 RED | 35% Malbec (Block 14), 27% Merlot (Block 13), 24% Petit Verdot (Block 15), 8% Cabernet Sauvignon (Block 8), 6% Cabernet Franc (Block 26)

Saturated, opaque ruby-purple color. Generous portions of Malbec, Merlot and Petit Verdot provide plenty of pigment density. Aromatically complex: herbal notes of sweet dried basil and tea leaves; dusty and dark fruit elements, reminiscent of dried/baked plums and cherries, accented by cinnamon, cedar and caramelized sugar.

On the palate, medium-heavy bodied. The abundant tannins pull up short at cellar temperature, but with air and/or food, the wine shows balance on the palate and deep, ripe cherry fruit. The balance of this wine, evenly distributed on the palate from front to middle to back, highlights George’s deft hand with these varieties in the vineyard and in the cellar. Ready for drinking or cellaring, this wine will be ideal with rich, meaty dishes, from the grill or from the oven. From intense, dry cheeses, to pot roasts, to pastas with braised meat or game sauces, a versatile and robust wine. *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$40.50; 12+ \$38.25.*

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