



Est. 1939

CELEBRATING OVER 75 YEARS of WINEGROWING

**SUMMER 2016 TASTE OF HENDRY
TASTING NOTES**

The tiny white blossoms on our early-flowering vines are poised to burst under clear blue skies. A storm a couple of weeks ago delivered a full inch of rain in a day, and we may still see a few more showers before the rains end. The vineyard has been buzzing with activity as we make the transition from “mud to dust,” as Mike Hendry puts it. The rich, diverse cover crop of weeds is being mowed and plowed into the soil, and teams are working their way through the blocks methodically and masterfully, pruning, thinning and suckering to make sure that the tender shoots and the newly-formed clusters are well-positioned for optimum exposure.

Our vineyard crew members have decades of experience orchestrating the growth of each year’s crop in the Hendry blocks. That experience has been essential to our ability to produce concentrated, complex and interesting wines from this sustainable family vineyard for almost 80 years. We are grateful for their dedication and their skill.

Your three wines for this shipment are all summer-barbecue-friendly and ready for warm weather!

2014 PINOT GRIS | Straw yellow color with the very faint coppery tinge typical of Pinot Gris. Soft initial aromas of orange rind, herbs, honey, green apple and pear. Round and creamy mineral and lemon on the palate, with a bit of citrusy pith on the finish. Juicy and palate-cleansing. Lighter foods like a savory ricotta and leek frittata, chicken breast, shrimp or shellfish--or simply a sunny afternoon--would pair best with the subtle flavors of this wine. *602 cases produced*

NEW RELEASE! 2013 Primitivo | Dense purple-ruby in color. Spice, smoke and deep berry on the nose. In addition to the typical rich, deep berry fruit of Primitivo, this vintage has a slight tannic edge, adding to its food-pairing versatility with richer meats and heavier foods. This is a Zin-lover’s Primitivo vintage. Our favorite pairings for Primitivo are generally hard cheeses like Manchego, or dense, dark chocolate, but this bottling will also be versatile with a wider range of hearty fare, especially grilled meats like Korean-style ribs. *823 Cases produced*

2013 HRW ZIN | Warm, dusty pepper and berry aromas. Structured, with plenty of tannins for medium to heavy foods. Medium-bodied, with bittersweet cacao, spice and blueberry on the palate. Plenty of structure. Sealed with a screw-cap closure, but benefits from airing or decanting, opening up the last bits of fruit and taking the edge off the tannins. A meaty Bolognese sauce or some dry-rubbed beef ribs would be terrific accompaniments. Good everyday value for those who prefer dry style zinfandels.