



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY SPRING 2023

Snow?! Looking out the winery window today, it's hard to believe that there was a blanket of white on the mountains around the valley a few days ago. The sky is blue, and a snap in the air is all that's left of the wave of cold and wet. Our vineyard rows are still bright with green growth, yellow mustard flowers and tiny orange marigolds. The vines are still dormant, and the nip in the air will convince them to sleep just a little bit longer. That's fine by us--we'll get a chance to catch up on our pruning and be ready for budbreak in a few weeks.

We hope you enjoy the following Spring Taste of Hendry selections!

2022 UNOAKED CHARDONNAY | This wine is a selection from: Block 19, which is Dijon 96, and Block 20, which is Dijon 95. They were both planted almost 30 years ago. Both are mature and low yielding, producing concentrated, flavorful fruit.

The 2022 Unoaked Chardonnay has bright, fruity and floral aromas. Flavors are of yellow and green apple, and a mango-like tropical fruit, with lemon and lemon rind on the finish. A nice balance between the fruit, floral and tangy elements. Fresh and vibrant. We like to pair it with grilled chicken breasts, lemony hummus or guacamole with chips, and other light, summery foods, or just sip all by itself. *Drink now and in the next 2-3 years. Retail price \$26; Wine club price \$23.40; 12+ \$22.10.*

2020 PINOT NOIR | Pinot Noir blocks at Hendry are located on the sunny side of Redwood Creek, where they benefit from cool temperatures. A diverse clonal selection provides George with the opportunity to select among the blocks to create a wine that is consistent in varying vintage conditions. Fermented using indigenous yeasts. Aging was 11 months in French oak barrels, 50% of which were new.

Pale ruby color. Soft, perfumed red fruit, lightly spicy oak. Light-bodied, with sweet-sour red fruits like raspberry and cranberry. Structure initially quite firm. Varietally correct Pinot Noir flavors on the palate, echoing the aromatic profile. Moderately firm tannins and balanced acid. Savory, medium-weight dishes with earthy flavors work best with our Pinots, but they can be quite versatile. Try with mushroom risotto, pork tenderloin, duck breast, herbed gougères, or any dish with herb and mushroom elements. *Drink now and in the next 5-7 years. Retail price \$40; Wine club price \$36; 12+ \$34.*

2018 CABERNET SAUVIGNON | Grapes for our 2018 Cabernet Sauvignon were sourced from the north side of two of the "old" sections of Block 8, and one of the more recent plantings. Blocks 8D and F were planted in 1974 with UC Clone 7. Block 8B was replanted with FPMS Clone 7 in 2006. All of the blocks are on St. George rootstock. The dry, alluvial soil in these blocks means that they are naturally low yielding, giving us concentrated, complex fruit to work with.

After a warm extended maceration, the wine was aged 21 months in approximately 90% new French oak barrels. 100% Cabernet Sauvignon. Unfined.

Opaque, deep ruby color. Though subtle at first, there is beautiful, Cabernet fruit in the initial aromas, with pleasant berry/dark cherry, herbal elements and soft oak. Full-bodied, with balanced acidity and approachable tannins. Long, vibrant finish. Like its predecessor, this wine feels very approachable upon release. Meats and cheeses will push the fruit to the forefront in this wine. Pair with charcuterie, parmesan crisps, a dry-aged rib-eye with a pan reduction (especially with truffle or mushroom), a simple cheeseburger (easy on the ketchup), or short ribs with mushroom polenta. A highly awarded vintage: Wine Enthusiast 95 points and Cellar Selection. [See reviews.](#) *Drink now and in the next 10-15+ years. Retail price \$70; Wine club price \$63; 12+ \$59.50.*

*IN PLACE OF THE UNOAKED CHARDONNAY, TASTE OF HENDRY “RED ONLY” MEMBERS WILL RECEIVE:

2019 MALBEC | Each year, we pick each of our small blocks of the Bordeaux varietals and ferment and barrel age them individually. Occasionally, we release them as very small quantity, single-varietal bottlings such as this one. The 3.05 acres of Block 14 were planted in 1995. After cold-soaking and primary fermentation in stainless steel, the wine underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which are new each year.

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 bittersweet and 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 mouth-watering menu inspiration...](#)

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