



HENDRY

PROUDLY CELEBRATING 85 YEARS OF FAMILY FARMING

FRIENDS OF HENDRY SPRING 2024

Eighty-five springs, summers, and fall harvests have brought us to 2024. Thanks for joining us on the journey!

This time of year, the vineyard is alive with color: sunny yellow mustard blooms swaying in the cool breeze, bright green foliage, blue skies populated by flotillas of puffy white clouds...that sometimes rain on us...a lot. On sunny days, the air fills with the perfume of the warming blossoms. Very soon, the dormant buds on the vines will begin to wake up, and the fuzzy pink edges of new leaves will emerge. Tiny birds are singing in the trees that surround the vineyards. Welcome to the beginning of the growing season on the Hendry Ranch. Come and check it out if you can!

We've got new versions of your favorites for you this spring. Several of your spring wines are exclusive club "pre-releases," so that you get a sneak peek before anyone else. Pop a cork and let us know what you think-- we're always glad to hear from you. We hope you enjoy them!

SPRING EVENTS

Sunday, March 17: Barrel and Library Tasting

A unique opportunity to taste wines that are both young and aging gracefully! Learn more about the process of aging wines in barrel and bottle, the aging potential of recent vintages, and the wines in our Reserve program.

Sunday, May 19: Summer Wine Club Pick-Up Party

Grab your fellow wine lovers and join us for a casual afternoon sampling the latest wine club selections paired with some tasty bites. Spring is a beautiful time in the vineyard! This is a family-friendly event.

[2024 EVENT CALENDAR](#)

YOUR SPRING CLUB SELECTIONS

2022 BARREL FERMENTED CHARDONNAY (1) *Pre-release* | Yum! There's a reason this tasty wine is a Hendry classic, whether you're having an elegant dinner out, cheesy pasta, or a simple snack. It's just plain good. Grown in our low-yielding old-vine Chardonnay blocks, and made without buttery malolactic fermentation and a light hand with the oak, the balanced flavors are ready for whatever your table holds.

The wine starts out with mouthwatering citrus, rich, toasted oak and browned biscuit aromas, giving a bit of a lemon-cheesecake vibe. Tangy, lemon curd and bright apple acidity continue to reverberate on the finish. Moderate oak aromas expand and bloom with air. Pair with halibut, chicken, lemon and ricotta pasta, cheeses, white pizza, potato chips... The brightness and balance of this wine will make it a lively and reliable pairing partner. *Drink now and in the next 3-7 years. Retail price \$40; Wine club price \$34; 12+ \$32.*

(This wine is too new for review, but you can [see reviews for our Barrel Fermented Chardonnays here.](#))

2021 CHARDONNAY RESERVE (1) *Pre-release* | Over eighty years of farming, and three decades of making wine under the Hendry name have culminated in this wine, made from our Chardonnay blocks 9C and E. Planted in 1974, Block 9's vines are exceptionally low-yielding. These old vines, planted in deep, stony soils, produce concentrated, flavorful fruit. Yield in Block 9 in 2021 was just .95 tons per acre.

The grapes are whole-cluster pressed after a cool morning harvest. Small press "fractions," —lots taken at different pressures—are put directly into new oak barrels for fermentation. The wine remains in barrel, on the lees, or yeast, stirred every two weeks, for a minimum of 12 months. George and his best winemaking friends repeatedly sample the barrels and select only a dozen of their very favorites to make up the Reserve Chardonnay, which is then fine-tuned, using steel or neutral oak for the remaining few months before bottling.

Attractive, layered aromatics include citrus and coconut macaroon, with soft, floral undertones. Layered, complex, creamy and elegant. Medium-full bodied. Apple, apple peel, citrus rind and pear on the palate, finishing with lemony acidity and toasty tannins on the long finish. Slightly richer, heavier and more structured than our Barrel Fermented Chardonnay. Richer, creamier foods bring out the tangy fruits in this wine. Have no fear pairing it with a cheese board, white pizzas, gnocchi in cream sauce, halibut or scallops in a velvety beurre blanc. *Drink now and in the next 3-10 years. Retail price \$65; Wine club price \$55.25; 12+ \$52.*

[MORE ABOUT THE HENDRY RESERVE WINES](#)

2020 BLOCK 28 ZINFANDEL (2) *Pre-release* | Are you Team Block 28 or Team Block 7&22?? Do you know? Each of these delicious Zinfandels definitely has a following, both unique expressions of the grape.

The budwood for Block 28 came from a vineyard called the Brandlin Ranch, a little way up the hill from us, in the Mt. Veeder appellation. The original Brandlin homestead was established in the 1870s, and the vines there were planted in the 1920s. The delicious mountain fruit was prized by winemakers at Turley, Cuvaion, Peter Franus, and Edmunds St. John—some of the superstars of California Zin. George was also a fan of the fruit, and used it for one of his early Hendry bottlings. When the vineyard was sold, he was able to acquire cuttings from these special to graft onto rootstock here.

Aging for this bottling is fifteen months in French oak barrels, approximately 65% - 75% of which are new each year. Ruby color. Aromatics include dark berries, rose petal, savory seaweed, pencil shavings, and brown sugar. Pleasant, warm, medium-bodied, with a firm tannic finish. Almost always the more structured of our two Zinfandel offerings, this medium-weight wine has enough structure for just about any grilled meats, whether it's burgers with blue cheese, flank or skirt steak. Would also pair well with beef stew with mushrooms. *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70 12+ \$33.60*

2019 PETIT VERDOT (2) | Petit Verdot seems to be getting a lot more attention in recent years, doesn't it? While this opaque, deeply colored wine has traditionally been an important part of Bordeaux and Bordeaux-style blends (including ours) it has fascinating aromas and flavors on its own, and deserves a little time in the spotlight. Its desirability as a blending grape, and the generally low supply has also meant it is an important grape for us to grow, as we can--and do--sell our excess fruit to other wineries each year. This bottling was aged for 15 months in French oak barrels, approximately 55% of which were new.

The color is opaque purple-ruby. Interesting initial aromas of soft oak, pepper and the caramelized sugar and deep berry of a blueberry muffin. Full-bodied (though not quite as lush as the 2018) with pleasing, fine-textured tannins. Flavors of dark berries and cola. Cocoa in the finish. This young wine will open up with age, revealing more fruit and texture on the palate. We might pair with grilled or roasted meats, sharp, smoked or aged cheeses like gruyere or gouda, and other full-flavored foods with moderate richness, especially those with intensely savory/umami flavors like olives, mushrooms or truffles. *Drink now and in the next 7-15 years. Retail price \$48.00; Wine club price \$40.80; 12+ \$38.40*

Friends of Hendry “Red Only” members will receive two (2) bottles of the 2020 Cabernet Franc (below) in place of both of the Chardonnays.

Friends of Hendry Case Club members will receive four (4) bottles each of the two red selections, above, and four (4) bottles of the 2019 Cabernet Franc, below.

2020 CABERNET FRANC *Pre-release* | Cabernet Franc is another grape that suddenly seems to be on everyone's lips. Block 26 and 9D are our only Cabernet Franc blocks. They are CTPS clone 332 and FPMS clone 4, 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. In the past three decades, we’ve released just a handful of single-Bordeaux-variety wines. This wine is such a release. Aged for 15 months in French oak barrels, approximately 40% of which were new.

Deep ruby color. Initial aromas of cocoa, leather, herbs and subdued berry fruit. Mocha, cocoa, and smooth, dried blueberry fruit on the palate, finishing with tobacco and black tea tannins. Firm textures. Will benefit from decanting when young, as it continues to evolve and unfold in the glass. Pair with strong cheeses, steak (*au poivre* or otherwise), grilled meats of all kinds, filet mignon with a rich demi-glace, cheesy polenta or a beef and mushroom pie. *Drink now and in the next 7-15 years. Retail price \$48.00; Wine club price \$40.80; 12+ \$38.40*

LINKS

[What’s the buzz? See all of the great reviews for your favorite wines on our Press page.](#)

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

[See all the Hendry videos HERE.](#)

[Visit our Hendry Wine Pairings Pinterest page for menu inspiration...](#)

CHECK US OUT!

[Instagram](#)

[Pinterest](#)

[Trip Advisor](#)