



HENDRY

PROUDLY CELEBRATING 85 YEARS OF FAMILY FARMING

TASTE 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, or join us for one of our club [events](#). We're always glad to hear from you. We hope you enjoy your spring selections!

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

2020 CHARDONNAY RESERVE (1) | Over eighty years of farming, and three decades of making wine under the Hendry name have culminated in this wine, made from our oldest Chardonnay blocks, 9C and 9E. Planted in 1974, these blocks represent some of the oldest Chardonnay remaining in Napa Valley. Exceptionally low-yielding vines in deep, stony soils, they produce concentrated, flavorful fruit.

When the grapes are being pressed, small lots or press "fractions" are separated out. The small lots are fermented individually in new oak barrels, and remain *sur lie* in those barrels for a minimum of twelve months, before being moved to neutral oak and/or stainless for up to 6 months additional conditioning. The wine does not undergo any malolactic fermentation. Instead, it gains its creamy body from bi-weekly bâtonnage, a gentle hand-stirring.

Though this wine is still young, it is layered, complex, creamy and elegant, with potential for long-term aging. Richer and more structured than our Barrel Fermented Chardonnay. High-fat, high-flavor cheeses like Manchego, white pizza, gnocchi in a cream sauce, and halibut or scallops in a beurre blanc would be lovely pairings. *Drink now and in the next 3-7 years. Retail price \$60; Wine club price \$54; 12+ \$51. 93 Points, Wine Enthusiast; 91 Points, Wine Advocate; 92 Points, jamesuckling.com*

[MORE ABOUT THE HENDRY RESERVE WINES](#)

2020 PETITE SIRAH (1) *New Release* | It is such a treat to share this special, small-production wine with you! A historic California grape, Petite Sirah was one of three varieties that made up the original six acres of grapes on the Hendry Ranch, along with Zinfandel and Carignan. Block 23 is now the site of the first Petite Sirah back on our ranch since the original six acres of vines were replanted in the mid-1980s. This is only our second bottling.

Petite Sirah in California dates back to the 1880s. A cross between Syrah and Peloursin, a lesser-known French grape, it is also referred to as "Durif," after the French botanist who first propagated the variety using pollens from the two parents. While the variety never caught on in France, it was widely planted in the New World in California and Australia, especially as part of a "field blend," with other flavorful red grapes. The vines in Block 23 were chip-grafted over to Petite Sirah in 2018. Yield in the 1.84-acre block was 2.96 tons, or 1.6 tons per acre.

The wine was aged 15 months in French oak barrels, approximately one third of which were new. Inky, opaque purple color. Deep, plummy aromas with violet, faint cedary oak, and dried flowers are among the initial impressions. Full-bodied and smooth through the midpalate, with flavors of blueberry, cocoa and black coffee. Solid, fine-grained tannins creep up slowly, but aren't gripping. Long, long finish. Pairing thoughts include braised beef or short ribs with mushrooms, grilled beef or lamb kabobs. Just a touch of acidity tames the rougher edges of this wine—try brightening your reduction sauces with a touch of cider, sherry or red wine vinegar. Decanting and/or aging recommended. **92 Points, Wine Enthusiast** *Drink now and in the next 7-10 years. Retail price \$45.00; Wine club price \$40.50; 12+ \$38.25*

2019 RED BLEND (1) *New Release* | The 2019 RED Blend is composed of 56% Cabernet Sauvignon, 11% Petit Verdot, 11% Cabernet Franc, 11% Malbec, and 11% Merlot. A big, velvety wine with polished tannins, this wine is pure pleasure to drink.

Yield was an average of 2.8 tons per acre in the Cabernet Sauvignon and Cabernet Franc, and 4.9 tons per acre in the Merlot, Malbec and Petit Verdot. These wines were aged for a total of 18 months in French oak barrels, 70-75% of which were new.

George manages once again to pull off a wine that is both big and soft-edged. Opaque purple-ruby. Mouthwatering aromas of pretty cassis, deep berry, cedary spice, dill, brown sugar and toasted bread. On the palate, a surprisingly fruity, easy front palate transitions smoothly to dark, dried fig and blueberry fruit on the mid-palate. Well-balanced, with just enough lively acidity to offset firm, fine-grained tannins. Long, pleasant finish with Negroni-like elements of dried citrus peel, bittersweet and spice. **95 and Editors' Choice, Wine Enthusiast; 91 Points, jameessuckling.com** *Drink now, and in the next 7-10 years. Retail price \$48.00; Wine club price \$43.20; 12+ \$40.80*

Note: **Taste of Hendry "Red Only"** members will receive the 2020 Malbec, below, in place of the Chardonnay Reserve, for a total of three (3) bottles.

2020 MALBEC (1) | The 3.05 acres of Block 14 were planted in 1995. In 2020, budbreak in Block 14 was March 22nd, bloom occurred on May 17th, veraison on August 1st, and harvest was on September 3rd. Bloom-to-harvest was 109 days.

After cold-soaking and primary fermentation in stainless steel, the Malbec underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which are new each year.

Inky, deep purple. Opaque. Fragrant dark fruit, leather, spice and pine in the initial aromatics. Smooth entry, palate-coating but not overly heavy. Medium-bodied. Blueberries and cocoa on the palate. Fine-grained, moderate tannins. Bittersweet, baking-chocolate finish. Try with meaty flavors accented with herbs, like grilled lamb chops, steak with chimichurri or black bean chili. *Drink now, and in the next 7-10 years. Retail price \$40.00; Wine club price \$36.00; 12+ \$34.00*

LINKS

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