



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SPRING 2026

As we round the corner from February into March, we know some of you may still be looking at snow... or maybe it's turned to slush by this point? We hope this parcel of wines will bring much-needed warmth and sunshine, whatever your weather!

Here at the Ranch, it feels like someone just turned the sun back on. The gorgeous yellow mustard flowers that brightened our early spring are just about finished flowering and have gone to seed, ready to mow and plow. The vineyard team is halfway through the final pruning, hurrying to get it all done before the first tender buds emerge in March.

Like the vines, we've emerged from our chilly, dormant state and are feeling the buzz of new possibilities. Folks from Hendry will be out on the road this year. Keep an eye out for their event announcements! You'll find them here on our [Events Calendar](#). Check out our [2026 Club Events Calendar](#) for exclusive club events, too— we'd love to see you at the Ranch this year!

We hope you enjoy each of your Spring 2026 Friends of Hendry wine selections, sent with warm regards from your favorite independent family winery.

Cheers to you!

YOUR SPRING WINE SELECTIONS

2022 CHARDONNAY RESERVE (2) | Layered, complex, creamy and elegant. The structure of toasty oak and creamy richness of the wine are offset by a bright, tropical acidity and a long finish that reverberates like a bell. Made from our oldest, most intensely flavored Chardonnay blocks. Blocks 9C and E were both planted in 1974. Exceptionally low-yielding old vines in deep, stony soils, they produce concentrated, flavorful fruit.

Throughout the harvest and winemaking, right through to barrel aging, the candidates for Reserve Chardonnay are narrowed. First, at the press, as the pressure gradually increases, small lots of press "fractions" are separated out. These small lots are fermented in primarily new, numbered French oak barrels. They remain *sur lie* throughout aging. The Reserve wine is made from a small selection of those barrels. It gains its creamy body from bi-weekly bâtonnage for the first month, followed by monthly stirring.

Pair with white pizzas, gnocchi in a cream sauce, halibut or scallops in a beurre blanc. *Drink now and in the next 5-7 years. Retail price \$65; Wine club price \$55.25; 12+ \$52.00*

92 Points- *JamesSuckling.com*

90 Points- *Wine Enthusiast Best of Year Buying Guide*

Gold Medal- *Sunset Wine Competition*

[TRY CHARDONNAY RESERVE WITH...](#)

2023 PINOT NOIR (2) | Falling right in the middle of a typical Hendry tasting, at the point between Barrel Fermented Chardonnay and the Primitivo, its quiet elegance can easily be overlooked.

Hendry Pinot Noir is made from the six different clones and selections of Pinot grapes, found in five different blocks on the Ranch. All five blocks are low in elevation, near the shady path that follows Redwood Creek, ensuring a constant flow of cooling air in the summertime. Pinot's short ripening period means that it's essential for the vines to be planted where the sugars will rise gradually, allowing for the formation of complex aromatics and flavors. After fermenting on indigenous yeasts, the wine is aged for 11 months in French oak barrels, 50% of which are new.

A classic Hendry Pinot Noir, with rose petal, cherry and savory aromatic notes. Lovely, smooth front-palate entry. Medium-bodied and bittersweet, with cranberry, cherry liqueur, herbal and leathery components. Moderate tannins, the subtle baking spice of the oak, and black tea on the finish. This wine will shine with savory, medium-rich dishes like stuffed mushrooms, grilled figs with goat cheese and bacon, chicken stewed in wine with wild mushrooms and basil, or soy-sauce basted pork loin. *Drink now and in the next 5-7 years. Retail price \$44.00; Wine club price \$37.40; 12+ \$35.20*

92 Points, [JamesSuckling.com](#)

92 Points, [Wine Enthusiast Best of the Year Buying Guide](#)

92 Points, [James Suckling](#)

[TRY OUR PINOT NOIR WITH...](#)

2022 RED (2) | This year's RED Blend leans a little more heavily on the "spices," with 23% each Cabernet Franc and Petit Verdot, rounded out by 18% Cabernet Sauvignon, 18% Malbec and 18% Merlot.

Deep ruby. Enticing soft berry, spicy oak and dried evergreen in the initial aromas. On the palate, medium-bodied, with firm tannins, with a lift of acidity and cranberry in the finish. As the tannins loosen their grip and the palate unwinds, evolving aromatics include toffee, cocoa and violet.

Long finish that plays the lingering tingle of acidity against the grip of fine tannins. Lively and interesting. Equal parts Cabernet Franc and Petit Verdot together make up 46% of the mix, giving this wine both intriguing aromatics and precise tannic architecture. This is a wine that will quickly open up, and will dazzle with decanting. Pair with the usual meaty suspects, leaning toward cuts like flank and skirt, with balsamic or rosemary in the preparation. *Drink now and in the next 10-15 years. Retail price \$54.00; Wine club price \$45.90; 12+ \$43.20*

92 Points, [James Suckling](#): "Aromas of blackberries, cedar, spices and black cherries. The palate is full-bodied with finely grained tannins and balanced acidity, giving a lush and vibrant fruit-driven finish."

[TRY OUR RED BLEND WITH...](#)

Friends of Hendry “Red Only” members will receive two (2) bottles of the 2022 Petite Sirah, below, in place of the Chardonnay Reserve.

Friends of Hendry Case Club Members will receive three (3) bottles each of the 2023 Pinot Noir and 2022 RED, above, as well as three (3) bottles each of the 2022 Petite Sirah and 2021 Cabernet Sauvignon, below.

2022 PETITTE SIRAH *New Release* | This wine is positively luscious! If you’re a fan of super-dark, textured wines, you are going to love this. From vines grafted in 2018 in our Block 23. Aged 15 months in 1/3 new French oak barrels.

Petite Sirah was one of three varieties that made up the original six acres of grapes on the Hendry Ranch when it was purchased in 1939, along with Zinfandel and Carignan.

Opaque, inky dark purple, with a violet hue. Initial aromas of powdery, soft fruit, cinnamon toast, fresh-crushed leaves. Full-bodied and smooth, with a bright finish. Nice, slow tannins become a solid grip by the second or third sip. Though this wine is definitely dark in appearance, and has a healthy balance of fruit and tannin, it doesn’t need the maximum fat and richness in pairings. Savory dishes that would fit the bill: chimichurri steak salad, mushroom pizza, Korean BBQ flavors, pork tenderloin with mustard, even a crispy baked phyllo with feta, spinach and herbs might work. *Drink now and for the next 7-10 years. Retail price \$45.00; Wine club price \$38.25; 12+ \$36.00*

[TRY OUR BIG RED WINES WITH...](#)

2021 CABERNET SAUVIGNON | If there is one wine that is a testament to what George Hendry has built over the last fifty-plus years of grape growing, it’s this one. Old vines and simple, straightforward winemaking allow the character of this land to shine. A lively, intriguing wine, fun to return to in the glass.

Aged 23 months in 90% new barrels. Our French oak cooperage for the Cabernet is primarily Taransaud and Berger barrels, with a few Demptos and Sylvain. 100% Cabernet Sauvignon. Unfined.

Deep ruby color. Forward black cherry and cherry cola join warm spice, savory olive and soy among the initial aromas. Medium-to-full-bodied, with an increasingly chunky mouthfeel as the young tannins loosen their grip with air. Pleasantly fresh as it opens, with layers of fresh-cut herbs and blueberries adding to the mix. The wine finishes with fine, firm tannins and flavors of bay leaf and black tea.

Pair with grilled or roasted flank, skirt or strip steak, especially with a fresh herb preparation like chimichurri or a board dressing. Or keep the main simple and add rich, herb-laden sides like spanakopita, pesto, or crispy, smashed roast potatoes with fresh-cut parsley and basil. *Drink now and for the next 7-15 years. Retail price \$75.00; Wine club price \$63.75; 12+ \$60.00*

92+ Points, *Wine Advocate*

90 Points, *Wine Spectator*

[TRY OUR CABERNET SAUVIGNON WITH...](#)

ARE YOU PLAYING [HENDRY BINGO](#) YET?

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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](#).