



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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 [Event 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

2023 BARREL FERMENTED CHARDONNAY (1) | This wine is so tasty! One of our most awarded current releases, the 2023 Barrel Fermented Chardonnay has balance, elegance and beautiful fruit. It's got all of the thrill of victory without any of the agony of defeat: the toasty structure of oak, but no butter.

Some of the things that help make it so good: Old vines: 50+ and 30+ years old give concentration. Diverse clones: Old Wente and Dijon lend complexity. Stirring the yeasty lees throughout fermentation and aging brings depth and richness to the flavor without sacrificing any of the beautiful green-apple tang of acidity that makes it such a delight with food.

Pale gold color. Bright, lemony, apple and floral aromas paired with faintly herbal fresh hay and moderate toasty oak. Soft, silky entry. Medium-bodied, balanced, even palate coverage. Flavors of baked granny smith apples, lemon tart and a pleasant saline quality. A softer palate impression than the 2022. Mild to moderate acidity. Pair with seared scallops, lemon-rosemary chicken, mussels in a garlicky broth with well-buttered grilled bread. *Drink now and in the next 5-7 years. Retail price \$40; Wine club price \$36.00 12+ \$34.00*

[92 Points, Wine Advocate](#)

[94 Points, JamesSuckling.com](#)

[TRY OUR BARREL FERMENTED CHARDONNAY WITH...](#)

2020 PETIT VERDOT (1) | Late-ripening, dark grapes yield an intense, full-flavored wine with layers of black fruit. One of the darkest and most opaque wines we make. Big, Cab-like tannins and textures are polished to perfection by barrel and bottle aging, so this wine drinks like a dream right now.

Aged for approximately 15 months in French oak barrels, 55% of which were new. Deep, opaque purple. Initial aromas of almond, dried cocoa and plum. As it opens, spicy soft oak joins the mix. Plummy and blueberry fruit. Full-bodied and textural, with fine-textured, bittersweet chocolate tannins in the finish. Moderately long finish. Moderate acidity.

Pair with any grilled or roasted meats, sharp, smoked gouda, and other full-flavored foods with moderate richness. Intensely savory/umami flavors like olives, mushrooms or truffles will complement the flavors of this wine. *Drink now and in the next 7-10 years. Retail price \$50; Wine club price \$45.00 12+ \$42.50*

91 Points, James Suckling “Deeply colored and dense in appearance. The nose is concentrated, with layers of dark black fruit, stewed dark cherries, smoked meat and sweet baking spices. The palate is full-bodied and viscous, with intense notes of Damson plums, coffee, tobacco and cigar box.”

TRY OUR PETIT VERDOT WITH...

2022 RED (1) | The blend for our RED changes every year. We start our thought process with what the vineyard produced. After the individual component wines have spent a year in barrels, we make a practice blend using the percentages we have. Then, the true work of tasting and blending begins, as George tinkers with the percentages in search of “flow,” the seamless transition across the palate. This year’s blend is: 23% Cabernet Franc, 23% Petit Verdot, 18% Cabernet Sauvignon, 18% Malbec, and 18% Merlot. It’s a winner!

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. A nice 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.

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 7-10 years. Retail price \$54.00; Wine club price \$48.60; 12+ \$45.90*

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...

Taste of Hendry “Red Only” members will receive one (1) bottle of the 2022 Merlot, below, in place of the 2023 Barrel Fermented Chardonnay.

2022 MERLOT (1) | Merlot is one of those wines that you don't think about for a long time, then out of nowhere, someone pours you a glass, and you think, "why aren't I drinking more of this??" Our 2022 is particularly delicious.

The 2022 Merlot was aged a total of 15 months in French oak barrels, approximately 40% of which were new. Keeping the ratio of new barrels low allows the flavor of the fruit to take center stage. It's a deep ruby color, with a nice sprinkling of oak, spice, blue fruits, cocoa and cola in the initial aromas. On the palate, deeper blackberry fruit gets a delicious lift from the pleasant acidity. Moderate, fine-grained tannins, long finish. It's hard to find a fault with this wine at all.

A versatile, balanced and tasty red that would be terrific with a charcuterie board, mushroom risotto or pizza, Asian-influenced pork chops or seared duck breast, and a million other things. *Drink from now and through the next 7-10 years. Retail price \$48.00; Wine club price \$43.20; 12+ \$40.80*

[TRY OUR MERLOT WITH...](#)

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