



**HENDRY
SINCE 1939**

**CELEBRATING OVER 75 YEARS of WINEGROWING
SPRING 2016 FRIENDS OF HENDRY TASTING NOTES**

Happy spring! As of today, George has recorded about 20 inches of rain in the rain gauge at the top of the hill, and we're keeping our fingers crossed for a little bit more in the next month to finish out the winter. The mustard this year is spectacular--a bright yellow splash painted across the entire valley, leaving the scent of its flowers in the still warm evening air. And with spring comes the Friends of Hendry wine club shipment. This month's Friends of Hendry is focused on the Bordeaux varieties: Malbec, Merlot, the RED blend, and a special library release of Cabernet.

All of these wines are grown in the deep, rocky alluvial soils that form a C shape around the back of the Hendry Ranch. Each of the five varieties is harvested and vinified separately. As they barrel age, George tastes the wines and makes his decisions about what will be blended, what will go into our Hendry label, and what will go into the HRW, our second label. Occasionally, we release them as very small quantity, single-varietal bottlings like these.

2013 MALBEC | MEMBER EXCLUSIVE

One of our higher-yielding blocks at 5.17 tons per acre in 2013. After cold-soaking and primary fermentation, the wine underwent malolactic fermentation and was aged 15 months in French oak barrels, approximately 40% of which were new.

Dense, inky, opaque purple-ruby. Bay leaves, berry, black tea mushroom, spice and earth on the nose. Silky front palate, medium body. Uncomplicated, pleasant flavors of berry, molasses, tea and spice. Medium-to-firm tannins. Ideal with New York steaks or lean grilled lamb.

2013 MERLOT | NEW RELEASE

Block 13B is our oldest Merlot block, planted in 1995. In 2013 the average yield of our two merlot blocks was 4 tons per acre, with 5.54 tons per acre in 13A and 2.57 tons per acre in 13B. Also aged 15 months in 40% new barrels.

Saturated ruby color. Herbal, smoke, cocoa and berry aromas. Medium body. Smoke, leather, berry and cinnamon spice on the palate. Firm tannins give this wine versatility with richer foods and sauces. A rich reduction sauce with any dish, accompanied by well-browned scalloped potatoes, or even a steak *au poivre* would be a tasty match for the flavors in this wine.

2012 RED | NEW RELEASE

28% Malbec, 24% Cabernet Sauvignon, 19% Petit Verdot, 19% Merlot and 10% Cabernet Franc. 18 months in French oak barrels, approximately 70% of which were new.

As is typical for this blend, which leans heavily on Malbec, Cabernet Sauvignon and Petit Verdot, the color is opaque purple-ruby. Eucalyptus and spice on the nose. Sweet, dark fruit, with cedar, cocoa, eucalyptus and spice elements. The firm tannic structure benefits from decanting, and will richly reward patient cellaring. With the highest percentage of Cabernet since our 2001 bottling at 24%, George recommends a hearty pot-roast or beef bourguignon.

2005 CABERNET SAUVIGNON | LIBRARY RELEASE

Yields averaged 2.54 tons per acre throughout the Cabernet blocks in the warm 2005 vintage, which was called a “win-win” by the wine press, due to the quantity and quality of the harvest. 100% Cabernet Sauvignon. Aged for 18 months in 100% new French oak barrels.

The wines from this vintage had a lush, deep, forward palate and dense aromatics. As a young wine this Cabernet showed “violets, licorice, chocolate, cigar box and cassis on the nose, with a full, velvety texture, dusty fine-grained tannins and a firm finish.”

In 2016, this wine is drinking like silk. The mid-palate is dense and full of cocoa and cassis, and some of the more subtle secondary aromas have emerged. The tannins have softened slightly, but are nowhere near finished with their evolution. This wine will continue to blossom for another decade with ease.

Steak au Poivre

(serves 4)

Ingredients

3 tbsp. black peppercorns

4 (6-oz.) beef filets, about 1 1/2" thick

2 tbsp. butter

1 tbsp. vegetable oil

1/3 cup cognac

1 cup beef stock

1/2 cup heavy cream

Salt

Wrap peppercorns in a clean dish towel, then crush, either by pressing firmly with the bottom of a heavy skillet or by tapping gently with a mallet. (Peppercorns should be cracked, not ground.) Transfer pepper to a plate, then roll filets in it so that they are evenly coated. Season liberally on both sides with salt.

Heat butter and oil in a large skillet over medium-high heat. Add filets and cook until well browned, about 4 minutes on each side for medium rare. Transfer steaks to four warmed plates. Cover loosely with foil to keep warm while you prepare sauce.

Add cognac to hot pan, then carefully ignite with a long-handled match. (Keep lid handy so flame can be extinguished if necessary.) Allow alcohol to burn off, about 1 minute, then add stock. Cook until reduced by half, about 4 minutes. Add cream and cook, stirring occasionally, until thick, 3–5 minutes. Season with salt and pour over steaks. *Saveur.com*

