



**HENDRY
SINCE 1939**

**CELEBRATING OVER 75 YEARS of WINEGROWING
SPRING 2017 FRIENDS OF HENDRY TASTING NOTES**

What a winter! George's daily rain gauge tally has us just over 45 inches as of today, maybe more by the time you read this. Local reservoirs are at capacity, as are our irrigation ponds on the property, and Redwood Creek is still running swift and deep. Flood waters have receded from the valley's crossroads, and remnants of a nearby slide have been cleared away. Apart from the minor inconvenience of detours, downed trees and power outages, all here are well, safe and dry. We hope for the best for those still suffering the after-effects of a storm season decades in waiting. Meanwhile, each sunny day here at the ranch is an opportunity for the team to be out pruning and preparing for the coming growing season, which doesn't have a pause button—or a rain delay!

2015 Unoaked Chardonnay | Light straw-yellow color. Soft initial aromas of cut apples, with secondary floral notes. A balanced, light-to-med-bodied white wine, soft on the palate, with flavors of green and Fuji apples and lemon pie. Overall impression is one of balance, with lingering lemony acidity in the finish. Best slightly chilled, with less fatty foods. Hummus with a squeeze of lemon and a splash of good olive oil, cold chicken salad and big grilled shrimp would all be nice accompaniments for this wine.

2014 Barrel Fermented Chardonnay | The Barrel Fermented Chardonnay is whole-cluster pressed and cold settled. Barrel fermented sur lie and aged in the same French oak barrels for 11 months. Approximately one third to one half of the barrels are new. Our Barrel Fermented Chardonnay, like all of our white wines at Hendry, does not undergo any malolactic fermentation, important for retaining its food-friendly malic acidity.

Medium yellow-gold color. Initial aromas show off the gentle use of oak, with spice and toasted nuts overlaying dried apple fruit. On the palate, dried apples and stone fruit, baking spice and gingery pepper. Medium-bodied, balanced, pleasant and soft, with pie-apple acid and baking spices on the finish. This wine would be delicious with white pizzas of all kinds, creamy chicken and/or pasta dishes, or a cheese course with sliced apples.

2014 Malbec | The 3.05 acres of Block 14 were planted in 1995. In 2014, harvest was on September 4th, with a yield of 4.5 tons per acre. After cold-soaking and primary fermentation, the wine underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which were new. As is typical of this variety, the color is dense and inky, glass-coating dark purple with ruby just at its edge. Smoky, leathery and earthy initial aromas, with the spicy berry fruit just emerging. On the palate, chewy, medium body, grapey/grape soda/berry, tea and spice flavors and young but easy tannins. Decanting allows more of the soft floral and berry aromas to emerge. Easy-drinking and pleasant.

2013 RED | 32% Petit Verdot, 24% Cabernet Sauvignon, 20% Cabernet Franc, 20% Malbec and 4% Merlot. Mouth-watering cassis, smoke and pepper on the nose. Saturated purple-ruby. Velvety entry, fine-grained, gentle tannins. Brown sugar, meaty spice, and dark fruit, with cedar and cocoa. This wine has elegance and balance. Delicious! George recommends a hearty pot-roast or beef bourguignon, but this wine could be your go-to for anything from roasted rack of lamb with plenty of garlic and herbs to prime rib.

Wine Advocate says: “A sexy assemblage of grapes for this wine, which tips the scales at 14.9% alcohol. Loads of red currant, red cherry, licorice, spice box, earth and a touch of herbs are all present in this complex, somewhat Mediterranean style of red wine. It is medium to full-bodied, silky smooth and an ideal accompaniment to bistro and trattoria food. Drink it over the next 4-5 years. 90 Points.”

We don't usually carry on about reviews, but it's not every day we get told we have a sexy assemblage of grapes, either...



So, we've sent you a diverse array of wines this time, a cornucopia of flavors, from lightest to the very boldest, enabling a plethora of food-pairing options. Here are a couple of easy, savory bites to try with any or all of them. Add a few good cheeses, and you've got yourself a nice little wine tasting party!

Crock Pot Herbed Almonds

2 cups raw almonds
½ teaspoon coarse ground black pepper
½ tablespoon kosher salt
1 tablespoon dried thyme
1 tablespoon dried rosemary leaves
1 tablespoon olive oil

Combine all ingredients in a 1 ½ quart slow cooker. Cover, and cook on high for 1 ½ hours, stirring every 30 minutes, until nuts are fragrant and toasted. Serve warm, or allow to cool. Variations could include smoked paprika, chipotle, or hickory seasoning for a smoky touch. *(Lifecurrents.dw)*

Classic French Gougères

5 Tbl. butter
1 tsp. salt
1/4 tsp. freshly ground black pepper
1/4 tsp. freshly ground nutmeg
1 cup all-purpose flour
1 cup grated gruyere cheese
5 large eggs, at room temperature (very important)

Preheat oven to 425 degrees. Add butter, salt, pepper, and nutmeg to 1 cup water in medium saucepan and bring to a boil over medium-high heat. When butter melts, reduce heat to low. Add flour to butter-water mixture all at once and cook over low heat, beating with a wooden spoon, for 1 minute, until mixture pulls away from sides of pan. Remove pan from heat. Add cheese to pan and beat in with a wooden spoon until well incorporated.

Add 4 eggs, 1 at a time, beating each egg into the batter until thoroughly absorbed. Continue beating mixture until it is smooth, shiny, and firm. Drop batter in small spoonfuls onto a lightly greased cookie sheet to form gougères. Beat remaining egg with 1/2 tbsp. water, then brush tops of uncooked gougères with egg wash.

Bake in upper third of oven for 15-20 minutes or until gougères are golden and doubled in size. Remove from oven and serve hot, or allow to cool to room temperature. Yield: Approximately 3 dozen *(Original from Saveur Magazine)*

Check out our Pinterest page for more food pairing inspiration: <https://www.pinterest.com/hendrywinery/hendry-wine-pairings/>