



HENDRY: SINCE 1939
CELEBRATING OVER 75 YEARS of WINEGROWING

SPRING 2017 TASTE 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!

2014 UNOAKED CHARDONNAY | This wine is a blend from our Block 9 (KD Selection), Block 19 (Dijon 96), Block 20 (Dijon 95), and Block 21 (Old Wente Selection). At harvest, half of the fruit from these blocks is whole-cluster crushed and fermented entirely in stainless steel at a cold temperature. It is kept away from oxygen exposure by a layer of inert gas at the top of the tank. These measures help to preserve the fresh fruit flavors of Chardonnay grown in our cool transitional climate. In the tank, it was not allowed to go through malolactic fermentation and remained in stainless steel until bottling with a screw-cap closure.

Bright, clear, brilliant straw color. Apricot and herbal initial aromas round out and broaden with air. Nectarine and green apple on the round palate, with abundant and palate-cleansing green-apple acid in the finish. Best well-chilled to slightly chilled, with lighter foods. Light fish like sole or cod with citrus or capers would play nicely with the fresh stone fruit and apple flavors in this wine.

2013 PINOT NOIR (NEW RELEASE) | Ruby-garnet in color, translucent. Soft, spicy aromas of tobacco, tea and sour cherry. Delicate fruit echoes these same elements, with sweet-sour cherries and spice on the palate. Good, firm, fine-grained tannins. Dishes with fresh herbs and mushrooms, like a pinot-braised chicken with mushrooms and basil, a wild mushroom pizza, or risotto with duck or duck confit would be lovely with this wine. 566 CASES PRODUCED

2012 ZINFANDEL BLOCKS 7&22 | Aging for the 7& 22 is fifteen months in French oak barrels, approximately one-third of which are new. Sweet ripe berries and cherries flirting with spice and oak in the initial aromas. Blueberry, tangy sour cherry and bittersweet chocolate on the palate. Moderate tannins and a nice, tangy acidic lift make this balanced wine our go-to with tomato-based sauces, or hearty roasts and braises that include a bit of tomato paste. Argentinian or Texas-style dry-rub barbecue would also be great choices!