



HENDRY

CELEBRATING 80 YEARS of WINEGROWING: 1939-2019

FRIENDS OF HENDRY SPRING 2019

Eighty years ago, in 1939, professor George Whiting Hendry and his wife Margaret Munn Hendry bought their ranch in the sleepy farm town of Napa, bringing with them their two young boys, George and Andrew. So much has changed in eight decades. In that time, Napa has blossomed into a world-renowned destination, and George and his family have earned a reputation as growers and makers of wines with intensity, integrity and a true sense of place. Join us in recognizing—and celebrating—eight decades of family farming on the Hendry Ranch.

As we began tasting the new release wines for this shipment, the vineyards were a study in contrast: the cheery yellow mustard flowers that fill the vine rows were weighted down with heavy, icy rain. Redwood Creek, which separates blocks 1 and 2 from the rest of the vineyard on the western edge of the property, was rising swiftly again. Our new reservoir is finished and filling up, and George's morning rain-gauge check tells us we have reached our average rainfall of nearly 30 inches. During dry spells, the vineyard crew is hustling to complete final pruning. The vines are already beginning to awaken, sap glistening after the new cuts are made.

This shipment is made up of special wines for our Friends members: one new release, two advance releases (prior to being made available to the public), and one special treasure from the library. We hope you enjoy them all!

2016 BARREL FERMENTED CHARDONNAY *New Release* | The Barrel Fermented Chardonnay, so called because it is fermented and aged *sur lie* and aged in the same French oak barrels for 11 months, without racking, undergoing monthly *battonage* (stirring). Approximately one-third of the barrels are new each year. The Barrel Fermented Chardonnay does not undergo any *malolactic* fermentation—important for retaining its food-friendly acidity. Green/golden apple and spice aromatics. Soft, medium-weight palate, with layered flavors of tangy fruit, and spicy oak and apple peel on the finish. Our favorite pairings for this wine are salmon, Manchego cheese, white pizzas, especially with shrimp, crab cakes, chicken, turkey, and all the trimmings. This wine's food pairing versatility and non-malolactic, acidic brightness make friends for it on both sides of the Chardonnay divide. *Retail price \$36; Wine club price \$30.60. Drink now and in the next 2-5 years.*

2016 MALBEC *Advance Release* | Saturated purple color with violet at the rim. Fragrant, floral, mouthwatering dark fruit on the nose, with background dusty, smoky aromas. Thick, dense and structured, softening with air exposure and allowing the bright, sweet fruit and cedary aromas and flavors to show. Decanting recommended for early drinking. Ample body, flavor and structure for pairing with richer cuts of beef such as braised short ribs, rack of lamb, pot roasts and stews, or something as simple as a cheeseburger on the grill. *Retail price \$30; Wine club price \$25.50. Drink now and in the next 5-7 years.*

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. This wine followed the tendency of wines from this vintage to have a lush, deep, forward palate and dense aromatics. As a young wine, it 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 recent tastings, including all of our 2018 summer events, where it was a crowd favorite, this wine has been drinking like velvet. 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 and evolve. 200 cases cellared for re-release. *Retail price \$80; Wine club price \$68. Drink now and in the next 5-7 years.*

2015 CABERNET SAUVIGNON *Advance Release for Friends of Hendry Members* | Deep ruby color almost all the way to the rim. Initial aromas of cocoa, butterscotch, dark berry and evergreen. In pre-release tastings, tannins still had a firm grip on this wine, but with air, aromas soften and deepen, and more fruit and spice emerge—in contrast to the more immediately accessible 2014 wines. Decanting highly recommended. Mouthfeel is full, tannins fine-textured, but firm, giving the wine a softly chalky texture that will marry happily with steaks seasoned with rosemary and porcini, rack of lamb, or a savory, rib-sticking, polenta and short ribs. *Retail price \$65; Wine club price \$55.25 Drink now or hold, best 2-10 years.*

Friends of Hendry 2019 Event Dates:

3/17/19 Happy Hour Pick-up Party

6/30/19 Friends of Hendry Lunch (choice of one date, 2 members per invite)

7/21/19 Friends of Hendry Lunch

8/18/19 Friends of Hendry Lunch

9/15/19 Friends of Hendry Lunch

12/8/19 Happy Hour Pick-up Party

Your Friends of Hendry wine club shipment details, for this, and previous shipments, can be accessed on our website anytime: <http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

And wines are available for easy reorder here:

<http://wineshop.hendrywines.com/current-releases-cl.aspx>

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