



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SPRING 2020

The old rain gauge is looking a little *dry* this winter, with just 12.52 total inches logged so far on George's daily spreadsheet. That's about 38% of what we expect for an average year. George measures each season of rain in two parts: from July to December, and from January to June. (The majority of the rain is concentrated in the last two months of one year, and the first three of the next.) In some years, we've received as much as forty-seven inches in the spring— the second half of the rainy season— and in others, as little as four. So, we'll see what surprises Mother Nature has in store for the remainder of the spring!

What we have in store for YOU this spring is a selection of delicious red wines: the pre-release 2017 Pinot Noir, the 2017 Primitivo and the newly released 2016 Blocks 7&22 Zinfandel, two bottles of each, for a total of six bottles. Whether you're craving pasta with mushrooms and bacon, pizza, dim sum, or seared lambchops with roasted spring vegetables, these medium-weight, balanced, moderately structured wines will serve you well.

Shipping Special: Ship a case and receive your 20% Friends case discount and \$20.20 ground shipping!

2017 PINOT NOIR *Pre-release* | Pinot Noir on the Hendry Ranch is planted in the lower elevations, on the sunny side of Redwood Creek, ensuring complete ripening of the fruit at a slow and even pace. Pinot Noir clones include: Block 3, Dijon 115; Block 4, FPS 96, 97 and 108; Block 25, Dijon 115; Block 30, Joseph Swan field selection. The average production in our Pinot Noir blocks is approximately 2 tons per acre. Aging was 11 months in French oak barrels, 50% of which were new.

Ruby-garnet, translucent. Initial aromas are savory, cherry and baking spice. A few minutes in the glass reveals perfumed rose, honey and butterscotch. Low to moderate tannins, moderate acid. On the palate, the wine also benefits from a few minutes of air, with tangy cherry, cranberry, cola, leather and spice flavors, balanced acid, flavor and tannin. Pair with medium-intensity dishes with earthy, savory aromas and flavors, especially soy, mushrooms and/or herbs: Risotto with mushrooms and pork tenderloin, duck breast with a pan reduction, Asian crispy duck pancakes, a cheese board with Brie and charcuterie. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$32.30; 12+ \$30.40.*

2017 BLOCK 24 PRIMITIVO | Medium to deep purple-ruby color. Fat, fragrant berry and cocoa on the nose. Accessible, full berry fruit, bright acid, soft tannins. Medium-bodied. A typical Hendry Primitivo: balanced, fruit-driven wine, with the round, berry-dominated palate that is characteristic of the Zinfandel family. The bright, jammy, spicy fruit of 2017 Primitivo lends itself to a wide array of pairings: roasted pork loin, turkey, pastas with Bolognese or bits of braised meat, or your next gorgeous charcuterie board. Aging was fifteen months in French oak barrels, approximately one-third of which were new. *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$30.60; 12+ \$28.80.*

2016 BLOCKS 7&22 ZINFANDEL *New Release* | Block 7 has been the foundation for our Zinfandel since the first vintage of the Hendry label, back in 1992. The vines were planted in 1975, and prior to 1992, it was sold to other vintners, helping to secure George's solid reputation as a grower of fruit with character and concentration.

Block 22 was planted in 1995, also to clone 2. Average production in the two blocks is a very lean three tons per acre. Aging for the 7&22 is fifteen months in French oak barrels, approximately one third of which are new each vintage.

Initial aromas of tangy cherry and berry, spice and black tea. Elements of fruit, tannin and acid in balance on the lively palate. Bittersweet cocoa, baking cherries, blackberry jam, straw and spice among the flavors and aromas as the wine opens. Pairing thoughts: seared red meat; a tender, grilled lamb chop; dry-rubbed barbecue of any kind (without too much sweet or heat); dark meat chicken cooked in red wine with mushrooms and herbs; pasta with a savory, meaty, reduced sauce. Balanced, firmly structured and versatile. *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$30.60; 12+ \$28.80.*

[See our Hendry Wine Pairings Pinterest Page for some mouth-watering menu ideas...](#)

2020 FRIENDS OF HENDRY SAVE THE DATES

Spotlight: Albariño, April 19th

Happy Hour Pick-up, May 17th

Spotlight: Zinfandel, June 28th

Annual Friends of Hendry Al Fresco Luncheon, August 9th

Annual Friends of Hendry Al Fresco Luncheon, August 30th

Annual Friends of Hendry Al Fresco Luncheon, September 13th

Annual Friends of Hendry Al Fresco Luncheon, September 27th

Spotlight: Cabernet Sauvignon, November 8th

Happy Hour Pick-up, December 6th

Your [Friends of Hendry wine club shipment details](#) can be accessed on our website anytime!

Wines are available for easy reorder [here](#).

FOLLOW US ON YOUR FAVORITE FLAVOR OF SOCIAL MEDIA:

[Facebook](#)

[Instagram](#)

[Vivino](#)

[Pinterest](#)

[Trip Advisor](#)

[Yelp](#)

[Twitter](#)

[Delectable](#)