



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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— in 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 light, medium, AND full-bodied...one of each! This month's shipment has you covered, regardless of your pairing needs. The Unoaked Chardonnay is one of the lightest wines we make, perfect as a sipper, a starter, or, for those of you seeing the first signs of a warm spring, a lovely wine around the pool or grill. The 2016 Block 28 Zinfandel has already earned a very nice 90-point score from Wine & Spirits magazine, who called it, "a savory red for pasta with a meaty wild-mushroom ragu." Mmmm, sounds good to us! Finally, you're receiving George's 2015 RED blend, a people-pleasing, full-bodied red wine with easy, approachable tannins. We hope you enjoy them all!

Shipping Special: Ship a case now and receive your 15% Taste case discount and \$20.20 ground shipping!

2018 UNOAKED CHARDONNAY *New Release* | Pale yellow color. Aromas of crisp lemon cookies and nectarine. On the palate, light-bodied, layered, and soft-edged. Flavors include lime, baked golden and green apple, nectarine skin. Sweet fruit, pith and bright acid on the finish.

Always best lightly chilled, and paired with light and lower-fat foods. And of course, always lovely by itself as an aperitif, paired with a sunset or a sunny afternoon. Try with a simply prepared filet of white, delicate fish, grilled or roasted chicken with lemon, veggie-based soups such as potato, parsnip or cauliflower, or, in summer, a cold cucumber soup with yogurt and dill. *Drink now, and in the next 2-3 years. Retail price \$24; Wine club price \$21.60; 12+ 20.40.*

OR* 2017 PRIMITIVO | Medium-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. *Drink now, and in the next 5-7 years. Retail price \$36; Wine club price \$32.40; 12+ \$30.60.*

*Note: you received one or the other of the above wines, not both

2016 BLOCK 28 ZINFANDEL *New Release* | In the early years of Hendry's winemaking endeavors, George farmed the vines on the Brandlin Ranch in exchange for the fruit. The old-vine Zinfandel there was of mysterious lineage, and produced complex, intense, spicy fruit. When the vineyard was sold, George was able to obtain budwood from those vines to graft onto rootstock in Block 28. Aging was fifteen months in French oak barrels, approximately 65% of which were new.

Pretty, layered, complex nose with rich berry, spice, vanilla and cocoa. Jammy fruit on the entry. Medium-bodied, with a smooth transition to moderate tannins on the palate. Pairings: steaks and burgers on the grill; lamb, roasted with rosemary, thyme, wine, olive oil and tomato paste; dry-rubbed barbecued brisket; oven-roasted tomatoes, onions and potatoes with herbs. The moderate fruit and balanced levels of tannins will make this wine work with a wide range of flavorful foods. *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$32.40; 12+ \$30.60.*

2015 RED *New Release* | 27% Petit Verdot (Block 15), 27% Merlot (Block 13), 18% Malbec (Block 14), 14% Cabernet Franc (Block 26), 14% Cabernet Sauvignon (Block 8). These wines were aged for a total of 18 months in French oak barrels, approximately 70% of which were new.

Deep, opaque purple color. Initial aromatics are subtle—this wine will benefit from decanting, especially as it warms from cellar temperature. Spice, sweet tobacco and plummy berry fruit on the nose, with some earthy elements. Easy, silky and bittersweet on the palate, increasing in berry fruit and palate depth with air. Fine-textured, firm tannins make this wine easy to drink, and versatile with a wide variety of hard cheeses and moderately rich dishes. Consider grilled meats, especially lamb chops, and hearty stews. *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$40.50; 12+ \$38.25.*

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

2020 TASTE OF HENDRY SAVE THE DATES

Spotlight: Albariño, April 19th postponed

Happy Hour Pick-up, May 17th

Spotlight: Zinfandel, June 28th

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](#)