



HENDRY
Est. 1939

FRIENDS OF HENDRY SPRING 2022

Happy Spring, Friends! The growing season has begun! The mustard that blazed bright yellow between the vines a few weeks ago has now been mowed and plowed in, enriching the soil. Our small crew has just completed the last of the final pruning—just in time for budbreak. Everyone's fingers are crossed that any frost still to come will be mild and short-lived, and the pale pink, fuzzy buds with their tender, chartreuse first leaves will continue to thrive. After budbreak, the next milestone we'll be watching for in the vineyard is bloom, which should just about coincide with your next shipment in May. Until then, we'll enjoy the sunshine, but be grateful for the rain, and we hope you will, too!

DID YOU KNOW?

2022 marks the 30th anniversary of making wine under the Hendry label, which George began with the 1992 vintage!

[Check out our new Facebook page!](#)

Here are your wines for Spring 2022. Enjoy!

(2) 2019 RESERVE CHARDONNAY *New Release* | We are so excited about this wine! A lucky few of you had the chance to taste this very exciting wine at one of our club events over the summer. The Chardonnay grapes from the venerable Block 9 are whole-cluster pressed after a cool morning harvest. George Hendry himself stands by as the press starts up. Small lots of press "fractions" are separated out as the pressure gradually increases. Each small fraction of the juice is then cold-settled separately in temperature-controlled stainless tanks. The small lots are fermented individually in barrels, and remain *sur lie* in those barrels for twelve months. Production in the 2019 vintage was limited to fourteen total French oak barrels, twelve of which were new, with the remaining two barrels neutral, a higher percentage of new barrels than our Barrel Fermented Chardonnay. The wine does not undergo any malolactic fermentation; it gains its creamy body from bi-weekly *bâttonage*, or stirring.

Though this wine is still young, it is proving to be full, layered, complex, creamy and elegant, with potential for long-term aging. Many of the classic pairing options for our Barrel Fermented Chardonnay will positively sing with this richer, more structured, balanced white. High-fat, high-flavor cheeses like Manchego, white pizza, gnocchi in a cream sauce, and halibut or scallops in a *beurre blanc* sauce are among the many ideas we have dancing in our heads when tasting the debut vintage of the Hendry Chardonnay Reserve. *Drink now, and in the next 2-3 years. Retail price \$55.00; Wine club price \$46.75; 12+ \$44.00.*

(2) 2018 BLOCKS 7&22 ZINFANDEL *New Release* | Aging for our Zinfandel bottlings is fifteen months in French oak barrels, approximately one-third of which are new each vintage. This wine is ruby in color. Initial aromas include deep berry fruit, spice, floral notes and tea. Berry and ripe cherry fruit on the palate, with bittersweet cocoa on the finish. Moderate levels of fine-grained tannin round out the balanced palate. Pair with seasoned lamb chops on the grill, beef carpaccio, seared lean steaks, eggplant Parmesan, pasta with a braised meat ragu. As always, a balanced and versatile wine, with just enough pleasant structure to

extend its pairing possibilities. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$32.30; 12+ \$30.40.*

(1) 2019 MALBEC *New Release* | The 3.05 acres of Block 14 were planted in 1995. After cold-soaking and primary fermentation in stainless steel, the wine underwent malolactic fermentation in barrel and was aged 15 months in French oak barrels, approximately 40% of which are new each year.

Dense, glass-coating purple color with violet at the rim. Leather, fragrant fruit, tea and spice in the initial aromatic profile. With air, some of the more earthy elements recede, and brown sugar adds a sweet note to the complex mix. Lovely, soft entry, broad and even palate impression, with bittersweet and dried blueberry fruit. Moderately dense and structured. Gentle, fine-grained tannins. Bittersweet, baking-chocolate finish. Pair with simple grilled lamb chops, wild mushroom and beef stew, or crispy duck pancakes. *Drink now and in the next 7-10 years. Retail price \$32; Wine club price \$27.20; 12+ \$25.60.*

(1) 2017 CABERNET SAUVIGNON *New Release* | After a warm extended maceration, the wine was aged 21 months in 90% new French oak barrels. 100% Cabernet Sauvignon from Blocks 8, 16, 17 and 18. Unfined. Opaque, deep ruby color. Initial aromas of deep, dark berry and soft, subtly spicy oak. Full-bodied, balanced and readily drinkable, with moderate acids and firm but easily-tamed tannins. This vintage is especially approachable upon release, no decanting necessary. Pair with crisped parmesan, or other intensely flavored, cheesy items, rib-eyes, a deluxe cheeseburger, rack of lamb, or a savory, rib-sticking polenta and short ribs. *Drink now and in the next 7-10 years. Retail price \$68; Wine club price \$57.80; 12+ \$54.40. 375ml half bottles available!*

**Friends of Hendry REDS ONLY members will receive an additional bottle each of Malbec and Cabernet in place of the Chardonnay Reserve.

Your complete [Wine Club Shipment Details](#), including the allocation calendar, can be accessed on our website anytime!

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