



**HENDRY**  
Est. 1939

## TASTE 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 30<sup>th</sup> anniversary of making wine under the Hendry label, which George began with the 1992 vintage!

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Here are your wines for Spring 2022. Enjoy!

2020 ALBARIÑO | Of all the wines we make, this has been one of the most fun to share with visitors. So many people encounter their first Albariño at Hendry—and are pleasantly surprised. The focus is always on the fruit in this high-acid, aromatic white from Spain.

To achieve this, the grapes from Blocks 9B, 2 and 27 are whole-cluster pressed, and the juice is combined in a stainless-steel tank for fermentation. Our Albariño is fermented at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel, protected from oxidation, and undergoes cold settling before bottling with a screw-cap closure.

Color: pale straw-yellow. Peachy, citrus and floral aromas. Flavors include tart green apple and nectarine, with mouthwatering acidity, lemon and lemon rind on the finish. Pair with foods that are light in weight but bold in flavor. This wine’s bright, green apple acid and full, fruity palate make it delicious with all kinds of seafood, especially oysters, Greek-style salads and any preparations that includes feta, lemon, cucumber and garlic, *fritto misto*, Caesar salad, even sushi. *Drink now, and in the next 2-3 years. Retail price \$24.00; Wine club price \$21.60; 12+ \$20.40.*

2017 RED Bordeaux-Style Blend *New Release* | Each year, we pick each of our small blocks of Bordeaux varieties, ferment them individually and then barrel age them for approximately one year. After the first year of barrel aging, George Hendry creates the final blend. His aim is to make a wine with a concentration, complexity and potential for aging, but with more subtle tannic structure than a 100% Cabernet Sauvignon wine. These wines were aged for a total of 18 months in French oak barrels, approximately 70-75% of which were new. Once again, Malbec and Merlot make up the largest portion of the blend, though in 2017, there is a solid 23% Cabernet, giving support and structure to the wine. Opaque ruby-purple.

Aromatics include sandalwood, cola, leather and baked/dried cherry. Lovely heavy entry, with big, round bittersweet cherry and cocoa flavors. Full-bodied. The 23% Cabernet makes its presence known with firmer tannins. Pair with moderately rich dishes, such as (George's favorite) pot roast or braised short-ribs, cheesy polenta, demi-glace-based, reduced sauces or a classic steak *au poivre*. 28% Merlot (Block 13); 23% Malbec (Block 14); 23% Cabernet Sauvignon (Block 8, 16, 17, 18); 13% Petit Verdot (Block 15); 13% Cabernet Franc (Block 26) *Drink now and in the next 5-10 years. Retail price \$45; Wine club price \$40.50; 12+ \$38.25.*

2019 Pinot Noir *Pre-Release* | The diverse clones and rootstocks that make up this surprisingly complex wine are as follows: Block 3: Dijon 115 clone, *Riparia gloire* roots; Block 4: FPS 96, 97 and 108 clones, St. George roots; Block 25: Dijon 115 clone, rootstock 101-14; Block 30: Joseph Swan field selection, 3309 roots; Block 5: ENTAV clone 828 and FPS 115, St. George roots. The average production is approximately 2 tons per acre. Interestingly, our Pinot Noir lots ferment entirely on indigenous, or native, yeasts. At dryness, the wine is pressed and put into barrels for malolactic fermentation. Subsequent aging is 11 months in French oak barrels, 50% of which are new.

Color: pale ruby-garnet. Aromatics: butterscotch, dried cherry, cranberry, soft spice. Bright, tangy and bittersweet on the palate, with cherry, cranberry, and lingering acidity on the finish. Moderate tannins. Savory, medium-weight dishes work best with our Pinots. Try with mushroom and goat cheese tartlets, mushroom risotto, duck breast, herbed gougères, or a cheese board with Brie and charcuterie. *Drink now and in the next 5-7 years. Retail price \$38; Wine club price \$34.20; 12+ \$32.30.*

\*\*REDS ONLY Taste of Hendry shipments will include the 2019 Malbec in place of the Albariño.

(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 \$28.80; 12+ \$27.20.*

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

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