



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SPRING 2023

Snow?! Looking out the winery window today, it's hard to believe that there was a blanket of white on the mountains around the valley a few days ago. The sky is blue, and a snap in the air is all that's left of the wave of cold and wet. Our vineyard rows are still bright with green growth, yellow mustard flowers and tiny orange marigolds. The vines are still dormant, and the nip in the air will convince them to sleep just a little bit longer. That's fine by us--we'll get a chance to catch up on our pruning and be ready for budbreak in a few weeks.

Your 2023 Spring allocation includes a vertical selection of one of our very favorite wines, the RED blend. This easy-drinking, appealing blend of Bordeaux varieties has been a big hit here in the tasting room.

The individual varieties spend their first year in barrels as separate wines, to allow them to evolve and shed some of their youthful awkwardness. After the first twelve months of barrel aging, George has a sense of their "personalities." He tests numerous recipes until he's satisfied with the blend for the final six months in barrel.

With the RED, his aim is always to make a wine with concentration, complexity, and potential for aging, but with a more subtle tannic structure than a 100% Cabernet Sauvignon wine might have. George's blending skill is one of his superpowers. He has created a consistent wine that's full of character in changing vintage conditions. The RED blend represents incredible value for the fruit and craftsmanship in the bottle.

These wines will hold for up to a decade, so there's no need to rush, but they are so yummy, we hope you enjoy them whenever you open them!

2016 RED BLEND *Library Release* | 35% Malbec, 27% Merlot, 24% Petit Verdot, 8% Cabernet Sauvignon, 6% Cabernet Franc

Saturated, opaque ruby-purple color. Generous portions of Malbec, Merlot and Petit Verdot provide plenty of pigment density. Aromatically complex: herbal notes of sweet, dried basil and tea leaves; dusty and dark fruit elements reminiscent of dried/baked plums and cherries, accented by cinnamon, cedar and caramelized sugar.

On the palate, medium-heavy bodied. The abundant tannins pull up short at cellar temperature, but with air and/or food, the wine shows balance and deep, ripe cherry fruit. The balance of this wine, evenly distributed on the palate from front to middle to back, highlights George's deft hand with these varieties in the vineyard and in the cellar. Ready for drinking or cellaring, this wine will be ideal with rich, meaty dishes, from the grill or from the oven. From intense, dry cheeses, to pot roasts, to pastas with braised

meat or game sauces, a versatile and robust wine. *Drink now, and in the next 7-10 years. Retail price \$48; Wine club price \$40.80; 12+ \$38.40.*

2017 RED BLEND *Library Release* | 28% Merlot, 23% Malbec, 23% Cabernet Sauvignon, 13% Petit Verdot, 13% Cabernet Franc (Block 26)

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. *Drink now, and in the next 7-10 years. Retail price \$48; Wine club price \$40.80; 12+ \$38.40.*

2018 RED BLEND | 48% Cabernet Sauvignon, 13% Petit Verdot, 13% Cabernet Franc, 13% Malbec, 13% Merlot.

In a striking shift from his typical strategy, George relied on Cabernet for the base of this blend, at 48%, with the remaining varieties in equal percentages at 13% each. Opaque purple-ruby. Cabernet is prominent in the pleasant aromatics, as expected, leaning toward dark fruit, with the spice, smoke and cedar of the oak underpinnings just detectable behind round, dried-blueberry-like purple fruit. On the palate, tannins are soft at first, gradually building.

Pair with cheeses and meats, moderately rich braised dishes, such as (George's favorite) pot roast, braised short-ribs or a hearty beef and mushroom stew. Retains its flavor and structure with rich, meaty foods, and shows its softer, fruitier side with full-flavored cheeses. It will pair with almost anything you like with red wine. A strong candidate for the cellar, the structure of this wine should allow it to age with grace and become even more lovely and nuanced over time. *Drink now, and in the next 7-10 years. Retail price \$48; Wine club price \$40.80; 12+ \$38.40.*

2019 BLOCKS 7&22 ZINFANDEL (x2) | Block 7 has been the foundation for our Zinfandel since the first vintage of the Hendry label back in 1992. The vines in Block 7 were planted in 1975. Originally, it was sold to other vintners, helping to forge George Hendry's reputation as a grapegrower. Aging for the 7&22 is fifteen months in French oak barrels, approximately one-third of which are new each vintage.

Medium ruby. On the nose, it's soft at first, then surprisingly floral, transitioning to mouth-watering berry with notes of orange rind. Fruit and acid are in balance on the palate, with moderate levels of each. Tannins build up slowly with each sip, but are never overwhelming. Finishes with a bright tang. This wine has always been fascinating in its versatility. Different foods will enhance the savory aspects, bringing out soy and lime flavors, while others highlight the fresh, sweet cherry fruit in the mid-palate. Pair with seasoned lamb chops on the grill, lean steaks, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. Balanced and versatile. *Drink now, and in the next 7-10 years. Retail price \$40; Wine*

club price \$34; 12+ \$32.

2020 CHARDONNAY BARREL FERMENTED | In 2020, Block 9 (1974) again was the dominant component of this bottling. It is fermented exclusively in barrel, *sur lie* and aged in the same French oak barrels for 11 months, without racking, undergoing frequent *bâtonnage*, a hand-stirring technique. Approximately one-third of the barrels are new each year. Notably, the Barrel Fermented Chardonnay does not undergo malolactic fermentation, important for retaining its food-friendly acidity.

Pale to medium yellow. Aromas of tangy baked apple, floral and toasty, spicy Cadus oak. Balanced, with tangy pink apple, plenty of structure and lingering acid on the long finish. Warm, full-bodied. George's favorite pairing options include aged Manchego, grilled salmon, garlicky white pizzas, and *coq au vin blanc*, slow-braised chicken made with white wine. Our Chardonnays can be very long-lived, becoming more elegant with each passing year. *Drink now, and in the next 3-5+ years. Retail price \$38; Wine club price \$32.30; 12+ \$30.40.*

*FRIENDS OF HENDRY "RED ONLY" MEMBERS WILL RECEIVE AN ADDITIONAL BOTTLE OF 2019 BLOCKS 7&22 ZINFANDEL IN PLACE OF THE CHARDONNAY

Just in case you haven't tried these yet, we're reminding you that Mini Beef Wellingtons in Crispy Phyllo Cups pair SO well with the RED blend! They were the crowd favorite at last summer's Friends of Hendry luncheons. You could make this [beef and mushroom stew with cognac](#) by itself, or spoon it into [phyllo cups](#), finishing with crème fraîche and chives as we did. These crispy, tasty little cups are great for so many things that go well with red wine. Fill them with savory cheeses, mushrooms, sausage, ham, veggies—turn any combination of savory flavors into a bite-sized appetizer.

[See our Hendry Wine Pairings Pinterest page for more menu inspiration...](#)

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