



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SPRING 2025

On many spring days, a band of bright yellow flowers stands out in sharp contrast to the blue-gray and drizzling sky above. In early February, heavy rains pushed Redwood Creek over its banks, into Block 3, where it flowed right on through, joining itself back at the white barn and almost (but not quite) stranding a surprised staff and guests at the bridge. The next day, picture-perfect white clouds floated through a calm blue sky as if none of it had ever happened. Welcome to springtime in the Napa Valley.

Pre-pruning is done, and final pruning will soon be completed. Weather permitting, we'll soon see the fuzzy pinkish buds and welcome green shoots that mean that warmer days—and a productive growing season—are ahead, and we'll *all* shake off the cobwebs of winter dormancy.

Below, the details for your Spring Friends of Hendry selections. Of all of our club shipments, this one really represents some of Hendry's "Greatest Hits." We hope you enjoy them all!

[THE 2025 WINE CLUB EVENT CALENDAR IS UP!](#)

SPRING WINE SELECTIONS

2023 BARREL FERMENTED CHARDONNAY (2) *New Release* | Why does our Chardonnay say "Barrel Fermented," on the label? Aren't all Chardonnays fermented in a barrel? Glad you asked! The answer is: not at all! There are lots of ways to make Chardonnay, based on the intensity of the fruit, the country or growing region, and the desired result. Fermenting and aging the wine in the same individual barrels for almost a year and stirring frequently allows the flavors of the yeast to remain with the wine, adding richness, complexity and depth. The stirring itself helps form long-chain molecules, giving the wine a rich, silky mouthfeel. The French call this *sur lie*. Now you know!

From the nearly perfect 2023 vintage, this wine has bright, lemony, apple and floral aromas, paired with faintly herbal fresh hay and moderate toasty oak. Soft, silky entry. Medium-bodied, balanced, even palate coverage. Flavors of baked granny smith apples, lemon tart and a pleasant saline quality. A softer palate impression than the 2022. Mild to moderate acidity. Pair with seared scallops, lemon-rosemary chicken, mussels in a garlicky broth with well-buttered grilled bread. We're getting hungry just thinking about all the things that work with it! *Ready to drink now and in the next 3-7 years. Retail price \$40; Wine club price \$34.00; 12+ \$32.00*

GOLD MEDAL, *San Francisco Chronicle Wine Competition*

91-93 Points, *Wine Advocate*: "...aromas of gently toasted marshmallows, honey and pineapple, while the palate is medium to full-bodied, with a plump, silky-textured finish. Drink 2024-2030."

[See More Reviews for Our Barrel Fermented Chardonnay](#)

2021 BLOCK 28 ZINFANDEL (2) | One of "7 Exciting Zinfandels at 90+ Points," *Wine Spectator*, January 2025. Folks are loyal to their Zinfandels, and the Block 28 definitely has a following. The burlier of our

Zinfandels, we love its deep ruby color and big, blackberry jam aromatics that jump right out of the glass. Fruity on the front-palate, medium-heavy and balanced, drawing out to a firm finish of black tea tannins, this is a Zin for Zin-lovers! Plenty of structure for burgers, braised lamb shanks, salumi, cheeses, and slow-roasted brisket. *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60*

93 Points, Wine Spectator: “Handsomely structured and full-bodied yet refined in approach, offering blackberry and cherry flavors laced with mocha espresso and cinnamon notes that build richness toward polished tannins. Drink now through 2033.”

[See More Reviews for our Block 28 Zinfandel](#)

2020 PETIT VERDOT (2) *New Release* | Ain’t nothin’ “petite” about this baby! A deep, opaque wine with complex aromatics, full body and a taut finish. Just like our Cabernet Franc, Petit Verdot is one of the varieties from Bordeaux that has begun to peek out from behind the blend and make a name for itself.

A deep, opaque purple wine with aromas of almond, dried cocoa and plum. As it opens, spicy soft oak joins the mix. Full-bodied, with plum and blueberry fruit, and bittersweet chocolate in the finish. Fine-textured tannins. This wine will continue to open up with age, revealing more fruit and texture. Pair with grilled or roasted meats, sharp, smoked gouda, and other full-flavored foods with moderate richness. Intensely savory/umami flavors like olives, mushrooms or truffles will complement the flavors of this wine. *Drink now, and in the next 7-10 years. Retail price \$50.00; Wine club price \$42.50; 12+ \$40.00*

91 Points, James Suckling: “Deeply colored and dense in appearance. The nose is concentrated, with layers of dark black fruit, stewed dark cherries, smoked meat and sweet baking spices. The palate is full-bodied and viscous, with intense notes of Damson plums, coffee, tobacco and cigar box. Needs time in the bottle. Drink after 2028.”

[Read More Reviews for Our Petit Verdot](#)

Friends of Hendry Red Club Members will receive the 2021 RED Blend (2) in place of the Barrel Fermented Chardonnay.

Friends of Hendry Case Club members will receive: (3) Block 28 Zinfandel, (3) Petit Verdot, (3) 2021 RED Blend and (3) 2020 Malbec

2021 RED BLEND | The breakdown for this vintage is: 43% Cabernet Sauvignon, 18% Malbec, 18% Merlot, 17% Petit Verdot, 4% Cabernet Franc. The result? 100% delicious! Initial aromas are earthy and woody, with glimpses of redcurrant and plum jam fruit. On the palate, initially smooth, with plum jam fruit and fruity, sour and bitter components. Given a little time, it opens up nicely, with a silky palate and black cherry fruit, finishing with firm, fine-grained tannins.

A relatively large proportion of Cabernet for this blend—43%—makes the 2021 vintage of RED beautifully structured, so be sure to decant and/or age to enjoy it to its fullest. We can imagine this with slow-braised short ribs, beef and wild mushroom stew, anything with deep, meaty, or roasted flavors. *Drink now and in the next 7-10 years. Retail price \$54.00; Wine club price \$45.90; 12+ \$43.20.*

91 Points, Wine Advocate: “These are honest, flavorful wines, offered at what can only be called consumer-friendly prices when compared to other Napa Valley wines. The composition of the Hendry Red Wine has evolved over the years, from a 60% Malbec offering in its first vintage (2001) to more Cabernet Sauvignon

these days. It's a solid value in the Napa context, combining ripe berries and cherries with some slightly leafy elements on the nose, while the full-bodied palate is dusty and reasonably grippy, with those tannins joined by mouthwatering acids on the long finish."

[Read More Reviews for Our Red Blend](#)

2020 MALBEC | Our dark horse. Inky and deep purple, the 2020 Malbec is one of our limited-edition single-varietal wines. Aged 15 months in French oak barrels, 40% new. This wine has intriguing glimpses of dark fruit, leather, spice and pine in the initial aromatics. Smooth entry, palate-coating but not overly heavy. Medium-bodied. Blueberries and cocoa on the palate. Fine-grained, moderate tannins. Bittersweet, baking-chocolate finish. Try with meaty flavors accented with herbs, like grilled lamb chops, steak with chimichurri or black bean chili. *Drink now, and in the next 7-10 years. Retail price \$40.00; Wine club price \$34.00; 12+ \$32.00*

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