



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

### FRIENDS OF HENDRY SPRING 2021

Looking out the window at a sea of sunny yellow, listening to the birds celebrating in the trees, we can finally believe that spring is here. Hope everyone is thawing out nicely!

Napa Valley tasting rooms are abuzz with activity as our county moves to the next, less-restrictive tier. We're now reserving the early hours of each weekend for members to pick up and have a quick sip. We'd love to see you! As always, please give us as much notice as you can so that we can accommodate your request, as the spaces still go quickly.

Thanks for being patient with our new system—A+ for those who hopped right online, updated your passwords and mastered the “Remix” option. We hope you enjoy all the wines in this selection!

NEW Club Benefit: 20% on all Club Shipments, including bottles added via Remix  
\$20 flat-rate ground shipping

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\*Don't forget: Friends of Hendry “Red Only” members will receive three bottles each of the red wines listed below, the 2018 Primitivo and the 2017 Blocks 7 & 22 Zinfandel. If you'd like to add Albariño, (or any other wines) to your order, you can now login to your account and select the Club Remix option.

2019 ALBARIÑO (2) | When we first planted Albariño in Block 9 back in 2004, it was, like so many of our endeavors, an experiment. George had tasted an Albariño grown just a mile or two away in Carneros, and was intrigued by its unique character. At the time, very little was being grown outside of Spain. The citrusy, lively and fragrant character of the grape was evident from our very first harvests, and we have since grafted two more blocks, 2 and 27, to the variety. Cool fermentation in 100% stainless ensures preservation of the bright, fresh flavors.

Lime and floral on the nose. The floral quality is more pronounced in 2019 than in some of the cooler vintages. Flavors include nectarine, tangy green apple, and a surprisingly creamy mid-palate, offering coconut and lime, with lime rind on the finish. Pair with foods that are light in weight but high in flavor. This wine's tart, green apple acid and full, fruity palate make it really sing with shrimp, crab, oysters and ceviche; Greek-style salads and preparations that include feta, lemon, cucumber and garlic, *fritto misto*, Caesar salad, even sushi. *Drink now, and in the next 2-5 years. Retail price \$24; Wine club price \$20.40; Club Shipment and 12+ \$19.20*

2018 PRIMITIVO (2) | An easy-going, fruit-focused wine that will pair well with pizzas, pastas and a wide range of cheeses and charcuterie. Light enough to pair with heartier vegetarian dishes, too. Grown on the Hendry Ranch since 1997, when Block 24 was planted with UC Davis Clone 3.

Tantalizing aromas of cherry, berry, violets and warm spices. Full, black cherry and berry fruit, offset by bright acid and very gentle, fine-grained tannins. Light-to-medium bodied. Easy drinking, with moderate mid-palate depth. Blackberry flavors linger on the finish. *Drink now and in the next 3-7 years. Retail price \$38; Wine club price \$32.30; Club Shipment and 12+ \$30.40*

2017 ZINFANDEL BLOCKS 7 & 22 (2) *New Release* | A new release of a perennial favorite. Elegant and balanced, palate-pleasing Block 7 has been a star since the earliest days of George's tenure. Planted in 1975, the old, L-shaped "monolateral" vines grace the top of the steep, stony hillside in view of the winery porch. Twenty-six-year-old Block 22 was planted with the same clone, UC 2, in 1995.

Block 7 & 22 has it all. Try with flavorful, intense hard cheeses like Asiago, Pecorino, and Manchego, grilled radicchio, grilled figs with bacon and blue cheese, warm goat cheese, pastas with meaty sauces, seared rare beef, barbecue...so many possibilities! Color: ruby. Sweet berries dominate the initial aromas. Jammy berry fruit integrated with floral, toast, maple, spice and tea notes. Balanced palate coverage. Full, lively and delicious flavor. A pleasantly balanced wine with almost infinite pairing potential. *Drink now and in the next 5-7 years. Retail price \$38; Wine club price \$32.30; Club Shipment and 12+ \$30.40*

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Your [Wine Club Shipment Details](#) for current and past shipments can be accessed on our website anytime! Wines are available for easy reorder [here](#). To view your order history, log in to [My Account](#).

\*\*SPRING 2021 NOTICE: All members will need to reset their passwords when logging in for the first time. Use the Forgot Password link, and your email address, to set your new password.

CURBSIDE PICK UP: available by appointment daily 707.226.8320

TASTING ROOM OPEN: every day except Tuesday, by appointment

NEW: Additional members-only appointment times for casual tasting available Saturday and Sunday 10:30-12:00 pm. Call soon!

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