



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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.

We hope you enjoy all the wines in this selection!

2020 ROSÉ *Pre-Release* | 80% Zinfandel 20% Primitivo, both from *saignée*. For those who may be new to Hendry wines, or to how we make our rosé, *saignée* is the French word for the process of draining off some of the still sweet, free-run juice from red wines during the early stages of fermentation, when the skins are still in contact with the juice. The small amount of color in the juice, absorbed from brief contact with the skins, produces a light pink rosé. A cool fermentation in stainless steel preserves the bright fruit flavors. The wine is always fermented "to dryness," meaning less than .3 g/l residual sugar, so it's not sweet, although it is definitely fruit-forward. A small amount of finished Primitivo creates the final, familiar rosy pink tone and full flavor in this wine.

Bright, fruit-driven, with strawberry, raspberry and herbal aromas and flavors. Juicy and tangy on the palate, with mouthwatering, medium-high acidity. The small percentage of finished (i.e., red) Primitivo that gives this wine its robust pink color also lends a touch of body and structure, allowing the Hendry rosé to stand up to a wide range of foods. Grill, chill, sip or sup, whether it's barbecued chicken, grilled shrimp, prosciutto pizza, veggie plates, or fish tacos. *Drink now, and in the next 2-3 years. Retail price \$18; Wine club price \$16.20; Club Shipments and 12+ \$15.30.*

2018 PINOT NOIR *Pre-Release* | Five blocks; seven clones; four rootstocks. Average annual yield of just over two tons per acre. Fermented using only indigenous (wild) yeasts. Aged 11 months in French oak barrels, 50% of which were new. All of these numbers add up to a pale, pretty, and rewardingly complex Pinot Noir.

Pale ruby-garnet. The wine opens aromatically with mouthwatering sour cherry and pomegranate, green tea, baking spice, smoke and sage. Tangy and lively on the palate, light-bodied, and varietally correct, flavors echoing the aromatic profile. Moderate tannins parry with the acid, producing a pleasant tension. Savory, medium-weight dishes with earthy flavors work best with our Pinots. Try with mushroom and goat cheese tartlets, mushroom risotto, pork tenderloin, duck breast, herbed

gougères, or a cheese board with Brie and charcuterie. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$34.20; Club Shipments and 12+ \$32.30*

2017 ZINFANDEL BLOCK 28 *New Release* | In the early years of Hendry's winemaking endeavors, George farmed the vines on Brandlin Ranch in exchange for the fruit. The old-vine Zinfandel there was of mysterious lineage, and produced complex, intense, spicy fruit. When the vineyard was sold, George was able to obtain budwood from those vines to graft onto rootstock in Block 28 and 23.

Aging was fifteen months in French oak barrels, approximately 65% of which were new. Color: ruby. Initial aromas of plummy, jammy fruit. Opens up with perfumed aromas of berries, spice, stem, floral and cedar. Medium-bodied. Pleasant, smooth, round and fruity on the palate. Moderate tannins lend a bittersweet/baking chocolate note to the finish. A medium-weight, classic Zinfandel with enough weight and structure for grilled meats, such as flank or skirt steak, braised lamb, *osso buco*, pastas with meaty sauces, even eggplant Parmesan. This wine will pair as well with summer's barbecues as it will with fall and winter's casseroles and hearty bakes. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$34.20; Club Shipments and 12+ \$32.30*

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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