



HENDRY

CELEBRATING 80 YEARS of WINEGROWING: 1939-2019

FRIENDS OF HENDRY SUMMER 2019

It's amazing how quickly the vines respond to spring weather! In what seems like days, they go from dry, gnarled trunks in a sea of mustard flowers, to lush branches fringed with tender green leaves. The flower buds that will soon become the new vintage are already visible. Since your spring shipment in March, it has rained another ten inches, bringing our seasonal total to over forty inches. As of mid-April, the ground was finally dry enough to plow, and the cover crop surrendered to the blade, to nourish the vines and re-seed for another spring. The 2019 growing season has begun!

2018 ALBARIÑO *New Release* | Our first Albariño was planted in Block 9B in 2003. Since then, we've grown to appreciate the interesting, tangy, citrusy and floral character of this Spanish grape. We've grafted over additional vines in Block 2 and Block 27 to ensure a good supply of this popular.

The grapes from all three blocks are whole-cluster pressed. Cool, stainless steel fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. The wine remains in stainless steel until bottling.

Pale to medium straw color. Peachy, lemon/citrus, green apple and floral nose. Mouthwatering, with green apple and lemon zest on the palate and plenty of lemon-lime acidity in the finish. Tart acid and a full, fruity palate make this wine pair particularly well with shrimp, crab, oysters and other shellfish; with white pizzas; *fritto misto* (especially with rock shrimp, red onions and lemons); Caesar salad, even sushi. Look for foods that are light in weight but high in flavor, and those that go well with a squeeze of lemon. *Retail price \$24; Wine club price \$20.40. Drink now and in the next 2-5 years.*

2016 PINOT NOIR *Advance Release* | Ruby-garnet in color, translucent. Initial aromas of cherry candy, curry, brown sugar and baking spice. On the palate: light-to-medium-bodied, spicy cherry/raspberry fruit, and savory and bittersweet elements. Baked sour cherries on the finish. Low to moderate tannins. Pair with cured meats, especially prosciutto, medium-intensity dishes with rustic, hearty flavors, such as farro risotto with mushrooms and pork tenderloin, seared duck breast with a pan reduction, or even a prosciutto and arugula pizza.

The earthy, savory aromas and flavors of mushrooms and herbs always complement the bright, tangy, savory flavors in this wine. Hendry Pinot Noir ferments on indigenous yeasts, those that naturally colonize the skins of the fruit and the environment of the winery. Aging was 11 months in French oak barrels, 50% of which were new. *Retail price \$38; Wine club price \$32.30. Drink now and in the next 5-7 years.*

2016 PRIMITIVO *New Release* | Primitivo may be a "new" variety to many, but its roots go back hundreds of years to Croatia, where it originated, along with its more familiar genetic twin: Zinfandel. According to

the U.C. Davis Grape Genetics Database, the two are synonymous, though Primitivo is associated with Puglia, Italy, where it is commonly grown, and Zinfandel, of course, with California.

Hendry Primitivo is a fruit-driven wine, with moderate tannins and the round, berry-dominated palate characteristic of the Zinfandel family. Deep purple-ruby color. Jammy, berry fruit and dusty oak on the nose. Sweet berry and pomegranate fruit, medium-full body, moderate tannins. We like to pair it with roasted, braised or grilled meats, pastas with meaty sauces like Bolognese, or while lingering after dinner, with hard cheeses or dark chocolate. *Retail price \$36; Wine club price \$30.60. Drink now and in the next 5-7 years.*

Essential Components of Wine: Acid

Acid is one of the main components of all wines. Its presence, in varying combinations and strengths, along with fruit, tannin, alcohol and other compounds, helps create infinite variation in the way wines taste and feel.

Stop, right now, and picture a lemon. If you need more provocation, imagine slicing or squeezing that lemon. Chances are, just the idea of a lemon prompted a slight tingle on the sides and back corners of your tongue. You may even have noticed you needed to swallow the extra moisture that just materialized in your mouth. This is the effect that acid has on our palate, piquing our appetite and preparing the mouth for flavor. Acid brings brightness, balance and life to wines--whereas low acidity or a lack of acidity will make a wine feel flat or "flabby." This balance also affects the way wines combine with foods.

There are more than a dozen commonly occurring acids in wine, but the most prevalent are: tartaric, malic and citric. Tartaric, the principal acid in wine, feels crisp and helps to facilitate aging. Malic (the same acid as in a green apple) provides a fruity tang and enhances other flavors. Citric, a minor player, is sour and tart, like our imaginary lemon.

Lactic acid can also be present in wine. It results from a bacterial interaction called *malo-lactic fermentation*, (also called ML or MLF). This interaction can occur spontaneously or can be introduced intentionally. During this process, a bacteria called *oenococcus oeni* consumes the tart and tangy malic acid and digests it, producing milder, less sour lactic acid (found in butter and milk). Typically, most white wines, with the exception of Chardonnay and sometimes Viognier, do not undergo malo-lactic. Most red wines, however, do, decreasing the perception of sourness and increasing the richness and creaminess of the mouthfeel.

Acids in grapes are influenced by variety, soil, climate, and ripeness. What we plant, where we plant it, the conditions of the vintage, when we decide to pick--as well as our winemaking choices--all influence acid levels in wine. The relative concentrations of the acidic components, as well as their

strength relative to other elements in the wine, such as fruit, tannin and alcohol, all influence the perception of acid.

We measure acid in two main ways: TA, titratable acidity, or the total acidity present, and pH, power of (aka potential of) Hydrogen. TA measures the total grams per liter of acid of all types. The pH scale measures the intensity of those acids, and ranges from acidic to basic or alkaline.

Let's focus on pH: Battery acid, the most *acidic*, is at 0 on the scale. At the opposite end of the spectrum, liquid drain cleaner is the most *basic*, at 14. Each number represents a ten-fold decrease in acid--lower numbers being more acidic.

In the consumable range between those two extremes, lemon juice and vinegar are pH of 2, and wine ranges from 3-4 pH, which is somewhere between orange juice and coffee. Water is close to neutral at 7.

Let's take a look at the differing pH of the wines in your shipment:

ALBARIÑO pH 3.16 (TA 7.5)

A tart and tangy wine that makes your mouth water, which makes it great with shrimp, oysters, and other light foods, just like a squeeze of lemon or a splash of vinegary *mignonette*.

PINOT NOIR pH 3.35 (TA: 5.5)

Pinot Noir has lower acid (higher pH) than Albariño. Also, the presence of tannins and other phenols and flavonols tempers the perception of acid.

PRIMITIVO pH: 3.22 (TA: 6.8)

Surprisingly, the Primitivo is *higher* in acid (lower pH) than the Pinot Noir. The presence of intense fruit and other flavors affects the *perception* of acidity.



ACID: EXTRAS

For a thorough explanation of malo-lactic fermentation with a fun graphic, click here: <https://winefolly.com/review/what-is-malolactic-fermentation-the-buttery-taste-in-wine/>.

Here's a breakdown of some commonly known substances, showing where they fall on the pH scale: <https://www.epa.gov/sites/production/files/2015-10/documents/1622624.pdf>

An extremely thorough study of consumer beverages and their pH levels conducted by the NCBI, shows, among many other things, that sweet sodas like Coca-Cola can be **ten times** as acidic as most wines, at 2.32 pH. Sodas like Coca-Cola have almost the same pH as *straight lemon juice*, however, the sugar and other flavors make the acid much less noticeable.

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4808596/>

Friends of Hendry 2019 Event Dates:

6/30/19 Friends of Hendry Lunch (choice of one date, 2 members per invite, members only)

7/21/19 Friends of Hendry Lunch

8/18/19 Friends of Hendry Lunch

9/15/19 Friends of Hendry Lunch

12/8/19 Happy Hour Pick-up Party

Your Friends of Hendry wine club shipment details can be accessed on our website anytime:

<http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

Wines are available for easy reorder here:

<http://wineshop.hendrywines.com/current-releases-cl.aspx>

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Trip Advisor https://www.tripadvisor.com/Attraction_Review-g32766-d505254-Reviews-Hendry_Ranch_Wines-Napa_Napa_Valley_California.html

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