



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2023

Hello, sunshine! What a nice change the recent warm days have been. The vineyard is off and running, with Chardonnay in the lead. Budbreak in those blocks is close to 100% complete, and by the time this reaches you, the 2023 Napa Valley growing season will be fully underway.

Did you know that we are able to grow more than a dozen different grape varieties here on our ranch? When Professor Hendry and his wife, Margaret, first bought the original 120 acres back in '39, they had dreams of having a little farm, and tending the little vineyard, but barely an inkling of the potential this land held, or how important grapes would someday become to the valley.

George's ability to plant a diverse selection of grapes here has been based on three factors: one, our vineyard's proximity to the ocean's cooling winds; two, an abundance of dry, rocky, alluvial soils; and three, variable elevation within the vineyard, resulting in differing soil depths and content, within the rolling hills and plateaus of the ranch. This creates a multitude of possible combinations to pair with rootstock, variety and clone—a fascinating puzzle he's been working on for fifty years.

This club selection highlights the diversity of our vineyard blocks. We hope you enjoy them!

Explore the Hendry vineyard on a Hike with Hendry this summer!

We have even more new and exciting events to share with you this year, so be sure to [check out the schedule on our website!](#)

Enjoy a bird's-eye view of our vineyard blocks in this cool [Aerial Tour of Hendry.](#)

2022 UNOAKED CHARDONNAY (2) | This wine is a selection from Block 19, which is Dijon 96 clone, and Block 20, which is Dijon 95. Both clones are planted in the high, alluvial bench that makes up the easternmost section of the property. They were both planted almost 30 years ago. Both are mature and low yielding in the dry, stony soils, producing concentrated, flavorful fruit.

The 2022 Unoaked Chardonnay has bright, fruity and floral aromas. Flavors are of yellow and green apple, and a mango-like tropical fruit, with lemon and lemon rind on the finish. A nice balance between the fruit, floral and tangy elements. Fresh and vibrant. We like to pair it with grilled chicken breasts, lemony hummus or guacamole with chips, and other light, summery foods, or just sip all by itself. *Drink now and in the next 2-3 years. Retail price \$26; Wine club price \$22.10; 12+ \$20.80.*

2020 PINOT NOIR (1) | Dipping down to a lower spot in the vineyard, the Pinot Noir blocks at Hendry are located on the sunny side of Redwood Creek, lowest on the property, where they benefit from cooler temperatures, and a mix of soils, from rocky and gravelly to sand and silt deposits. A diverse clonal selection provides George with the opportunity to select among the blocks to create a wine that is consistently delicious in varying vintage conditions. Four different rootstocks, matched to the soils, help manage available moisture in the vines. It was fermented using only indigenous yeasts. Aging was 11 months in French oak barrels, 50% of which were new.

Pale ruby color. Soft, perfumed red fruit, lightly spicy oak. Light-bodied, with sweet-sour red fruits like raspberry and cranberry. Structure initially quite firm. Varietally correct Pinot Noir flavors on the palate, echoing the aromatic profile. Moderately firm tannins and balanced acid. Savory, medium-weight dishes with earthy flavors work best with our Pinots, but they can be quite versatile. Try with mushroom risotto, pork tenderloin, duck breast, herbed gougères, or any dish with herb and mushroom elements. *Drink now and in the next 5-7 years. Retail price \$40.00; Wine club price \$34.00; 12+ \$32.00*

2019 BLOCK 28 ZINFANDEL (2) *New Release* | Planted at the southeast end of the vineyard, along a stream cut that reveals its layers of intermixed rocks and soil. Block 28 is not a nursery selection. Its plant material came from a Mt. Veeder vineyard called the Brandlin Mountain Vineyard. The old, head-pruned vines had great character and a distinctive structure. It was a test of the assumptions about “mountain fruit,” to graft cuttings from the old mountain vines here in our vineyard. Our dry soils proved to be a good match, and the rustic character of the fruit remained.

Ruby color. Aromatics include maple candy, brown sugar, dark fruit and spice, with more herbal elements after air exposure. Palate echoes the round fruit and spice. Medium-bodied, with a firm tannic finish on the mostly rounded palate. The more structured of our two Zinfandel offerings this medium-weight Zinfandel has enough structure for grilled meats, such as flank or skirt steak, pastas with meaty sauces, and salumi. *Drink now, and in the next 7-10 years. Retail price \$40; Wine club price \$34; 12+ \$32.*

2018 CABERNET SAUVIGNON RESERVE (1) | In eight decades of farming grapes, and thirty vintages of the Hendry label, this is our very first Reserve selection of Cabernet Sauvignon.

George Hendry is a farmer, but, as many of you know, he is also a scientist, and studying the Hendry vineyard has been a life-long experiment. All of our Cabernet Sauvignon vines grow in thin, stony soil on the benchlands at the east and northeast of the property, between 150 and 300 feet above sea level. In this dry, alluvial soil, our naturally low-yielding Cabernet blocks give us concentrated and complex fruit. Morning fog and strong afternoon breezes from San Pablo Bay also moderate the vineyard’s climate, allowing for long hang-time.

The fruit for this wine was harvested from some of the first Cabernet vines George planted in 1974, Block 8D and 8F. They are composed of FPS Clone 7 grafted onto St. George rootstock.

What’s different about this selection is George’s process of editing. At harvest, he created multiple small Cabernet sub-lots, picking the north and south sides of each the four oldest sections of Block 8 (C, D, E, and F) separately. Once the individual lots were crushed, cold-soaked, fermented, and ready for aging,

small quantities of each were paired with different cooperages and ages of barrel to create unique combinations.

The resulting Reserve is a wine made from grapes from *just the south sides* of Blocks 8 D and F, and *only* the selections aged in 100% new Taransaud French oak for the full 24 months. 100% Cabernet Sauvignon, unfined.

Opaque, inky deep ruby color. Classic Napa Valley Cabernet on the nose, deep berry with a whiff of eucalyptus, and briary, dry-leaf aromas. Intended to partner with rich foods at the table, it retains its body and tannin when paired with meats and cheeses, and the dark, berry fruit begins to emerge. Layered and complex, this wine will certainly reveal more of its charms with time, but there is an elegance, and a flow to the wine on the palate that is already intriguing. We encourage you to decant. Enjoy with full-flavored, rich meats, concentrated demi-glace sauces, and simple, but decadently rich flavor combinations to get the most out of this wine. *Drink now, and in the next 10-20 years. Retail price \$120; Wine club price \$102.00; 12+ \$96.00, an unbelievable price for a wine at this level.* [HENDRY RESERVE WINES](#)

Note: **Friends of Hendry “Red Only”** members will receive two bottles of the 2020 Pinot Noir, instead of one, and one bottle of the 2019 Petit Verdot (below), in place of the two bottles of Unoaked Chardonnay, for a total of six (6) bottles.

Friends of Hendry Case Club members will receive two (2) each of the 2019 Merlot and 2019 Petit Verdot (below) and 2018 Cabernet Reserve, and three (3) each of the 2020 Pinot Noir and 2019 Block 28 Zinfandel, for a total of twelve (12) bottles.

2019 PETIT VERDOT | Both Block 15A and B are planted with CTPS clone 400 of Petit Verdot, on St. George roots. 15B was planted in 1997, followed by 15A, replanted in 2002 over an old Chardonnay block. They are next to each other in the center of the eastern portion of the vineyard, between the winery and the family home. This was the site of the original vineyard plantings from approximately 1900. Aged for approximately 15 months in French oak barrels, approximately 55% of which were new.

Opaque purple-ruby. Really interesting initial aromas of soft oak, pepper and the caramelized sugar and deep berry of a blueberry muffin. Full-bodied (though not quite as lush as the 2018) with pleasing, fine-textured tannins. Flavors of dark berries and cola. Cocoa in the finish. This young wine will open up with age, revealing more fruit and texture on the palate. We might pair with grilled or roasted meats, sharp, smoked or aged cheeses like gruyere or gouda, and other full-flavored foods with moderate richness, especially those with intensely savory/umami flavors like olives, mushrooms or truffles. *Drink now, and in the next 5-10 years. Retail price \$48; Wine club price \$40.80; 12+ \$38.40.*

2019 MERLOT | Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Block 13B is our oldest Merlot block, planted in 1995. These tiny slivers of our vineyard were planted right next to Block 15 in the center of the eastern portion of the property, at its second highest point. This wine was

aged a total of 15 months in French oak barrels, approximately 40% of which were new, leaving plenty of room for the full, lush fruit flavors to show through.

Medium-ruby color. On the nose, deep, dark berries, toasted bread, evergreen, spice. On the palate, light-to-medium body, moderate tannins, and pleasant, dark berry and cherry fruit flavors, finishing with mouthwatering acidity. Balanced, flavorful, complex enough to return to in the glass for reexamining. A moderately structured wine that will be a versatile pairing partner. This wine will pair with so many red-wine-friendly favorites: pot roast, burgers, meatloaf, warm-spiced shawarma, meaty Bolognese, or polenta with fontina and braised short ribs. *Drink now, and in the next 5-7 years. Retail price \$45; Wine club price \$38.25; 12+ \$36.00.*

LINKS

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