



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY SUMMER 2024

This time of year, the Hendry Ranch is rich with the aroma of turned soil and mown grass. Sunlight warms the remaining tufts of blooming wildflowers and the coats of the horses grazing between the vines. We are waiting out the final rains and the final frost of the season. (Fingers crossed not too much of either.)

In our 85th year, we're savoring the lushness of this transitional season, soaking it up as much as we can, just like the vines themselves. Mike Hendry calls this the season "between mud and dust." Soon, the hills will turn to tawny brown, all the green of the spring growth churned into the soil and channeling through the vines, fueling their climb for the sky. Bloom in the vineyard will start any day, each tiny, expanding flower signaling the beginning of the countdown to harvest many months from now.

In your Summer Taste of Hendry selection, we've got the perfect range of newly-released wines for summer drinking: bright, tangy Albariño and barbecue-friendly Primitivo and Block 28 Zinfandel. We hope you enjoy all three!

SUMMER/FALL EVENTS 2024

- **Sunday, May 19:** [Summer Pick-Up Party](#)
- **Sunday, June 2:** [Hike with Hendry](#)
- **Saturday, June 15:** [ZinFest](#)
- **Saturday, July 13:** [Dine in the Vines](#)
- **Sunday, August 18:** [Hike with Hendry](#)
- **Sunday, September 15:** [Hike with Hendry](#)
- **Sunday, October 12:** [Dine in the Vines](#)
- **Sunday, November 3:** [Fall Pick-Up Party](#)

SUMMER WINE SELECTIONS

2023 ALBARIÑO (1) *New Release* | What's not to love about this lively and delicious wine, especially in the summertime?! Light and bright, it's got enticing aromas and juicy flavors resembling lime, nectarine and even passionfruit. There's a reason our planted acreage of Albariño has steadily increased since we experimented with our first vines in Block 9B twenty years ago. We'll soon have just over nine acres planted, contributing to a steady supply that, hopefully, will last throughout the year!

Fun fact: we were surprised to find out recently that Albariño, though dear to our hearts and yours, still barely registers on the grand scale of grape growing, making up just over five-hundred acres of the estimated 615,000 acres of wine grapes planted in California. That's .0008 percent. No wonder it's such a rare treasure! *Drink now and in the next 2-3 years. Retail price \$28; Wine club price \$25.20; 12+ \$23.80*

2021 PRIMITIVO (1) *New Release* | A wine by any other name... would be darn hard to pronounce! Crljenak kaštelanski, Pribidrag, Uva della Pergola, Kratošija... these are all synonyms for our beloved Primitivo. So, naturally, we've been going with the Italian name for this flavorful and low-tannin grape. Sibling to California's own Zinfandel, the grape has a claim to fame going all the way back to the Middle Ages, when it was popular among the nobles of the great Venetian Empire. They weren't wrong!

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Bright aromas of dried berries, sweet dried basil, bay and cocoa-dusted cherries. Medium-full on the palate with ripe and tangy flavors of berry and sour cherry. Bittersweet finish, with dark cocoa tannins that quickly dissipate. Full-flavored, fruit-driven, warming. A versatile wine to pair with dishes with tomato and/or savory characteristics: caramelized onion and gorgonzola flatbread, goat cheese and eggplant lasagna, pizzas and pastas with rich tomato sauces, and grilled meats, chicken and veggies. *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$37.80; 12+ \$35.70*

2020 BLOCK 28 ZINFANDEL (1) *New Release* | Complex aromas include dark berries, rose petal, savory seaweed, pencil shavings, and brown sugar. Pleasant, warm, medium-bodied, with a firm tannic finish. The more structured of our two Zinfandel offerings, this has enough tannic "grip" for just about any grilled meats, whether it's burgers with blue cheese, flank or skirt steak. We can also vouch for its deliciousness with cassoulet.

Aging was fifteen months in French oak barrels, exactly the same as for our Primitivo and Blocks 7&22 Zinfandel. For the Block 28, we use just a touch more new oak barrels, as much as 75% vs. 35% for the two softer wines. This balances the rich flavors and texture of the Block 28 fruit. Cuttings for this vineyard were sourced from the venerable Brandlin Mountain Vineyard on nearby Mt. Veeder. The gnarled vines there were planted in 1926 by the family who ran the local stagecoach company.

Here's what wine writer James Suckling had to say about our 2020 Block 28 Zinfandel: "92 Points and Four Stars: Lots of dark cherries, blueberry compote and violets followed by vanilla, Christmas spices and roasted coffee beans. Full-bodied, soft acidity and finely grained ripe tannins. Energetic yet harmonious wine with good freshness." *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$37.80; 12+ \$35.70*

Note: **Taste of Hendry "Red Only"** members will receive the 2020 Merlot in place of the Albariño, for a total of three (3) bottles.

2020 MERLOT (1) *New Release* | Did you know that Merlot, the "underdog" grape, is making a comeback? It is still the third leading red wine purchased in California, after Cabernet Sauvignon and red blends. After reaching an all-time high of 423,776 tons crushed in the state in 2005, Merlot production has ebbed and flowed, settling at just under 190,000 tons in 2023. Wine drinkers rejoice! All of the substandard plantings have been skimmed from the pool, and the vines that remain are the cream of the crop.

Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Both of these blocks are directly behind the winery, in high, dry, rocky soils. Block 13B is our oldest Merlot block, planted in 1995. The 2020 Merlot was aged a total of 15 months in French oak barrels, approximately 40% of which were new.

Deep, concentrated ruby. On the nose, initially dark, low-range aromas are followed by brighter cola, raisin and vanilla. Balanced, flavorful, complex. The moderate tannins begin to build up by the second sip. A moderately structured wine that will be yummy with lamb, burgers, meatloaf, grilled flank or skirt steak, or a filet mignon. Red wine lovers may also find it lovely to drink all by itself or with hard cheeses. *Drink now and in the next 7-10 years. Retail price \$45.00; Wine club price \$40.50; 12+ \$38.25*

LINKS

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