



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2025

The vineyard is really waking up right now! There is still green everywhere, though the tractors are busy turning the winter cover crop into good, brown soil. In just a month, the emerald hills of the Napa Valley will fade to their familiar tawny brown again. It's the perfect time to relax on the porch, glass in hand, and feel the warm sun and the cool breeze. And we've got just the things to put in that glass...as always!

This wine club shipment is brought to you by the letter P! Inside, you'll find Pinot Noir, Petite Sirah and Primitivo—giving you light, medium, and *very* dark red wines to enjoy. Also included is some fresh-squeezed Albariño to sip while that grill warms up. We sincerely hope you enjoy them all! Cheers to you!

HENDRY EVENTS 2025

We have a little something for everyone this year!

In-depth vineyard hikes, dining among the vines, casual pick-up parties open to friends and kids...

Plus we'll be out and about, both in the community and far afield! Come see us if you can!

[SEE THE FULL 2025 EVENTS CALENDAR HERE](#)

SUMMER WINE SELECTIONS

2024 ALBARIÑO (2) *New Release* | Raise your hand if you love Albariño... That's what we thought...it's everybody! With the planting of our fifth block, we think we've finally planted enough to last us through each year, and we're ready to welcome the 2024 vintage to the tasting room.

Hendry Ranch is among the modern pioneers of California Albariño. We've been growing this aromatic and flavorful Spanish grape for more than twenty years now, and we still enamored of its lively stone fruit and citrus flavors and bright, tangy acidity. Perfect for warm-weather sipping, and great with light food, seafood...or no food!

If you visit the winery right now, you'll now see a sea of milk cartons in Block 3, indicating that the Albariño has just been grafted to the rootstock planted last year. Block 3 is our fifth block of Albariño, bringing our total acreage to a robust 9.07 acres. We can't wait to watch it grow!

*Does your wine look FROZEN? Let it go! If your wine starts to look like a snow-globe when it's been chilling for a while, not to worry! Tartaric acid is one of the three main acids in wine, and those little floaties are tartaric acid crystals, or "tartrates." They can form in very cold environments. Some wines are more prone to them than others. People sometimes call them "wine diamonds." Whatever you call them, just leave the wine standing up for a few minutes, and they'll drift harmlessly to the bottom. *Drink now and in the next 1-3 years Drink now and in the next 1-3 years. Retail price \$28; Wine club price \$23.80; 12+ \$22.40.*

2022 PINOT NOIR (1) *Limited Release* | Pinot is kind of a sleeper wine in our portfolio, isn't it? Falling right in the middle of a typical Hendry tasting, at the point between Barrel Fermented and Primitivo, its quiet elegance can easily be overlooked. Surprisingly complex, Hendry Pinot Noir is a super versatile food wine.

The wine is made from *six* different clones and selections of Pinot grapes, found in five different blocks on the Ranch. All five blocks are low in elevation, near the shady path that follows Redwood Creek, ensuring a constant flow of cooling air in the summertime. Pinot's short ripening period means that it's essential for the vines to be planted where there's a cooling influence, ensuring the grapes' sugars develop as slowly as possible, building more complex flavors.

Pale to medium garnet. Attractive aromatics include bright candied cherry fruit, rose, cardamom, green herbs and baking-spice oak. Faint rose/violet floral. Soft to moderate tannins. Black tea tannins give an edge to the medium-weight palate. Firmer in the finish than some of its predecessors, softening with air. Serve with medium-weight dishes with a savory, umami component, like soy-marinated chicken thighs, pan-sauce glazed pork tenderloin, seared duck breast with mushroom risotto, or grilled salmon brushed with miso. *Drink now, and in the next 5-7 years. Retail price \$44.00; Wine club price \$37.40; 12+ \$35.20* [*92 Points, Wine Advocate; 92 Points, JamesSuckling.com*](#)

2022 PRIMITIVO (2) *Pre-Release* | If "YUMMY" were a wine label, this is what would be in the bottle! A European survivor, Primitivo's Croatian roots go back hundreds of years. If you travel to that country, you might find it served there under the name Tribidrag, or Crljenak Kastelanski. Simpler if we just call it by its adopted Italian name from Puglia: Primitivo. No matter what you call it, it's an easy-drinking wine, great for early evenings out on the deck or casual meals with family.

Ruby color. Fresh aromas of red fruit, cherry hard candy, mint and bay leaf. Pleasant on the palate, with bright cherry, plum, cocoa and herbal flavors. Medium-bodied. Moderate to soft tannins, moderate acidity. Softer than some Primitivo vintages, with more herbal notes and gentle tannins. This wine would be great with a cheese board, creamy pasta with tomatoes, grilled steak flatbreads, goat cheese and eggplant lasagna, pizzas, grilled meats, chicken and portobello mushrooms. *Drink now and in the next 5-7 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60.* [*91 Points, Wine Advocate*](#)

2021 PETTTE SIRAH (1) *New Release* | Did you know we make a 100% Petite Sirah?? Grafted in Block 23 in 2018, these vines returned Petite Sirah to the Hendry Ranch after an absence of more than forty years.

A visually stunning, deep purple wine, it has sweet, berry jam aromas floating on top of silky floral and cocoa, accented by light spice and oak shavings. Big mouthfeel, full-bodied and fairly smooth. Flavors include baking chocolate and dried blueberries. Nice, slow tannins become a solid grip by the second or third sip, so be sure to pair this robust wine with hearty, meaty foods Decanting recommended. *Drink now and in the next 7-10 years. Retail price \$45.00; Wine club price \$38.25; 12+ \$36.00*

Friends of Hendry “Red Only” members will receive two (2) bottles each of the Pinot Noir, Primitivo and Petite Sirah.

Friends of Hendry Case Club members will receive three (3) bottles each of the above red selections, and three (3) bottles of the 2021 Merlot, below.

2021 MERLOT *New Release* | One of the components of our ever-popular RED blend, our Merlot is just what people are looking for right now: a full-bodied red wine with just enough tannin to go with foods, and not one bit more. Only 40% new barrels in the mix keeps the oak influence delicate and subtle.

Deep purple-ruby. Blue fruit, soft oak, and pretty herbal accents are followed by brighter cola, dried herbs, raisin and spice. Medium-bodied with a nice mid-palate and moderate, fine-grained tannins. Finishes with spice and a touch of lifting acidity. A gentle and easy-going red wine with enough structure to pair with meatloaf, grilled flank or skirt steak, or a filet mignon, especially one with a reduced sauce. *Drink now and in the next 5-7 years. Retail price \$45.00; Wine club price \$38.25; 12+ \$36.00*

LINKS

[Club Shipping Calendar](#)

[Events Calendar](#)

Past and current [Wine Club Shipment Details](#) can be accessed on our website anytime!

Wines are available for easy reorder [here](#).

[See all the Hendry videos HERE.](#)

[Visit our Hendry Wine Pairings Pinterest page for menu inspiration...](#)

CHECK US OUT

[Instagram](#)

[Pinterest](#)

[Trip Advisor](#)