



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE 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 brings you a little something light, medium and dark. Inside, you'll find a bottle of fresh-squeezed Albariño to sip while the grill warms up, as well as some tasty Primitivo and Block 28 Zinfandel that will suit whatever you're grilling. We sincerely hope you enjoy all three. 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!

Flavors include mango, stony saline mineral and lime, with a lengthy, lemon-lime zest finish. Medium-bodied. Moderately high acidity. Think of this wine as the squeeze of lime you're looking for with a chilled shrimp cocktail with avocado, grilled fish tacos, flaky sole, or a lemony Caesar salad.

*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. Retail price \$28; Wine club price \$23.80; 12+ \$22.40.*

2022 PRIMITIVO (1) *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 BLOCK 28 ZINFANDEL | The Hendry and Brandlin families were friends and neighbors on Redwood Road in the 1940's. This relationship eventually led to the bottling of Brandlin Vineyard Zinfandel in the Hendry label in 1992. This piece of Napa history lives on in Block 28. Planted in 1998 and grafted to cuttings from the Brandlin Vineyard, Block 28 produces a wine with distinctive structure and style. It was aged 18 months in French oak barrels, 35% of which were new and 65% neutral.

Deep ruby color. Big, blackberry jam aromatics jump out of the glass. Fruity on the front-palate, medium-heavy and balanced, drawing out to a firm finish of black tea tannins. This is a Zin for Zin-lovers, the boldest of our two Zinfandel offerings. Plenty of structure for burgers, braised lamb shanks, salumi, cheeses, and slow-roasted brisket. *Drink now and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60. [93 Points, Wine Spectator](#)*

Taste of Hendry “Red Only” members will receive one (1) bottle each of the 2022 Primitivo and 2021 Block 28 Zinfandel above, and one (1) bottle of the 2021 Petite Sirah, below.

2021 PETITE SIRAH *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 \$40.50; 12+ \$38.25*

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](#)