



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2026

We wish you could see the vines right now! Shiny, tender green growth is everywhere. We had one of the earliest budbreaks on record, due to warm early-season temps. The vineyard team is hustling to make their way through all of the suckering and replanting that need to get done before they move on to shoot thinning. Thank goodness each of our twelve grape varieties has a slightly different schedule!

Though we are still a little short on much-needed rain, our fingers are crossed that the weather continues to stay mild, giving the crew a chance to catch up. We'll know by the next club announcement in the fall whether this early start will translate to an early harvest. Come see the progress for yourself! If you're coming to the valley, we invite you to join one of our [Vineyard Hikes with Mike Hendry](#). They're a great chance to deepen your knowledge of the secret life of grapes firsthand, led by a third-generation family wine grower.

Be sure to check out our [2026 Club Events Calendar](#) for exclusive club events— we'd love to see you at the Ranch this year! If you can't make it, look for other [Hendry Events](#) on the road! It's so fun to see familiar faces in new places.

We hope you enjoy each of your Spring 2026 Friends of Hendry wine selections, sent with warm regards from your favorite independent family winery.

YOUR SUMMER WINE SELECTIONS

2025 ALBARIÑO (1) *New Release* | If it's summer, we're drinking Albariño! Light in color, BIG in flavor. Fresh aromas of citrus, apricot and lemon custard. Vibrant on the palate, with salted lime and the creamy mouthfeel of lemon bars. Mouthwatering in all the best ways. As the Spanish say, Albariño goes with anything that has a fin, a shell, or a scale, so bring on the creatures of the sea: grilled shrimp, crab Louis, delicate white fish. Likewise, anything that works with a squeeze of lemon, like Caesar salad or Greek-style chicken skewers. *Drink now and in the next 2-3 years. Retail price \$30; Wine club price \$25.50; 12+ \$24.00*

[TRY OUR ALBARIÑO WITH...](#)

2024 UNOAKED CHARDONNAY (1) | Bright and intensely flavored, this stainless-steel fermented Chardonnay highlights the concentration of old-vine Chardonnay fruit. This wine is such a pleasant surprise in tastings here at the winery. Guests delight in the discovery of the natural flavors of the fruit, and the contrasts between this wine and our richer (but not buttery) Barrel Fermented Chardonnay.

Light-bodied, with pleasing flavors of tangy apple and citrus. Balanced palate. Fresh and vibrant, with green apple and lemony acidity in the finish. Keep your food pairings light: Try grilled chicken breasts, lemony hummus or guacamole with chips, mozzarella with prosciutto and summer fruit—or just sip all by itself! *Drink now and in the next 2-3 years. Retail price \$28; Wine club price \$23.80; 12+ \$22.40*

[TRY OUR UNOAKED CHARDONNAY WITH...](#)

2022 CABERNET SAUVIGNON (2) *Club Pre Release* | Our latest Cabernet Sauvignon is a delight! Elegant and easy-drinking. One of the most accessible Cab releases in recent years. This deep ruby wine has enticing aromatics that include dried cherries, leather, rose, toasty oak/pencil shavings and minty-basil herb notes.

Silky, full palate, smooth. Medium-to-full-bodied, with polished tannins and a pleasant, raspberry acidity. Burnt marshmallow and toast in the finish. Pair with wide pappardelle pasta with a meaty reduction sauce, grilled lamb chops, tapas, seared duck breast, burgers. This versatile wine will work with a wide range of savory flavors. Our Cabernet delivers an amazing quality+value combination among Napa Valley wines. *Drink now and in the next 10-15 years. Retail price \$78.00; Wine club price \$66.30; 12+ \$62.40*

[TRY OUR CABERNET SAUVIGNON WITH...](#)

2021 PETIT VERDOT *New Release* (1) | The late-ripening, dark grapes of our Petit Verdot yield an intense, full-flavored wine with layers of dark black fruit. Painted a deep shade of purple-red, rich and complex, it has a firm grip that reminds you it's a serious wine unto itself. If you love big, Cab-like textures and wild, dark fruit flavors, maybe it's time you got to know Petit Verdot...

Deep, striking purple-ruby color. At first sniff, it gives dark fruit, savory and herbal notes, and then toasty oak and dried floral notes. Coffee and grilled fig round out the palate. Chewy, precise tannins mimic the darkest chocolate on the finish. This wine will continue to evolve and reveal more, though it will remain a tannin-lover's dream for a long time, with lots of tongue-coating texture.

Pair with strong, savory cheeses, roasted or braised game, short ribs or brisket. It's always a good idea to include savory/umami flavors like mushrooms, dried tomatoes, soy or truffles, and plenty of herbs to play off the natural herbal notes of the wine. *Drink now and in the next 10-15 years. Retail price \$50.00; Wine club price \$42.50; 12+ \$40.00*

Best of Class, Petit Verdot \$46 and Over, San Francisco Chronicle Wine Competition

[TRY OUR PETIT VERDOT WITH...](#)

2022 MALBEC (1) *Club Pre Release* | Saturated, opaque, deep purple. Spice, cedar, mint and cinnamon in the initial notes as it warms up from cellar temp. Cocoa, black cherry liqueur and blueberry on the palate, transitioning to firm tannins, pretty, fragrant oak and violet-floral notes on the finish.

With food, this wine becomes chocolatey, bittersweet and smooth, with a long finish. The color on this wine is so strikingly purple! Sure to be a crowd-pleaser. There's plenty of structure for tannin lovers. A thick slice of Tuscan salami, salty, fatty and peppered, tames the tannins, and brings out this wine's softer, lush and fruity side.

Decanting recommended for drinking near-term, or just taking the edge off the wine's structure. Charcuterie is a natural, but anything with the trifecta of meat, salt and fat will do the trick: barbacoa tacos, braised short-ribs, filet...but anything in a mushroomy sauce, or with a dark, reduced demi-glace stock would also be delicious. A good candidate for cellaring. This is a lot of bang for your wine buck! *Drink now and through the next 7-10 years. Retail price \$42.00; Wine club price \$35.700; 12+ \$33.60*

[TRY OUR MALBEC WITH...](#)

Friends of Hendry "Red Only" members will receive two (2) bottles each of the 2022 Cabernet Sauvignon, 2021 Petit Verdot and 2022 Malbec.

Friends of Hendry Case Club Members will receive three (3) bottles each of the 2022 Cabernet Sauvignon, 2021 Petit Verdot and 2022 Malbec, as well as three (3) bottles of the 2022 Merlot, below.

2022 MERLOT (1) | Merlot is one of those wines that you don't think about for a long time, then out of nowhere, someone pours you a glass, and you think, "Why am I not drinking more of this?!" Our 2022 Merlot has been a particularly delicious surprise. Aged a total of 15 months in French oak barrels, approximately 40% of which were new. Keeping the ratio of new barrels low allows the flavor of the fruit to take center stage.

Deep ruby color, with a nice sprinkling of oak, spice, blue fruits, cocoa and cola in the initial aromas. On the palate, deeper blackberry fruit gets a delicious lift from the pleasant acidity. Moderate, fine-grained tannins, long finish. It's hard to find a fault with this wine at all. A versatile, balanced and tasty red that would be terrific with a charcuterie board, mushroom risotto or pizza, Asian-influenced pork chops or seared duck breast, and a million other things. *Drink now and for the next 5-10 years. Retail price \$48.00; Wine club price \$40.80; 12+ \$38.40*

[TRY OUR MERLOT WITH...](#)



THANK YOU!

The thank you card in your box has QR codes that lead directly to all the information you need as a Hendry wine club member.

It's also a little reminder that you can share your club benefits with a friend on their next visit to the winery when you refer them. So, send a friend, and share the "secret" of Hendry!

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PLAYING [HENDRY BINGO](#) YET? HAVE FUN EXPLORING YOUR HENDRY WINES...

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

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