



**HENDRY**

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

## TASTE 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.

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## YOUR SPRING WINE SELECTIONS

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 \$25.20; 12+ \$23.80*

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

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2022 PETITTE SIRAH (1) *Club Pre Release* | This wine is positively luscious! If you're a fan of super-dark, textured wines, you are going to love this. From vines grafted in 2018 in our Block 23. Aged 15 months in 1/3 new French oak barrels.

Petite Sirah was one of three varieties that made up the original six acres of grapes on the Hendry Ranch when it was purchased in 1939, along with Zinfandel and Carignan.

Opaque, inky dark purple, with a violet hue. Initial aromas of powdery, soft fruit, cinnamon toast, fresh-crushed leaves. Full-bodied and smooth, with a bright finish. Nice, slow tannins become a solid grip by the second or third sip.

Though this wine is definitely dark in appearance, and has a healthy balance of fruit and tannin, it doesn't need the maximum fat and richness in pairings. Savory dishes that would fit the bill: chimichurri steak salad, mushroom pizza, Korean BBQ flavors, pork tenderloin with mustard, even a crispy baked phyllo with feta, spinach and herbs might work. *Drink now and for the next 7-10 years. Retail price \$46.00; Wine club price \$41.40; 12+ \$39.10*

#### [TRY OUR PETITTE SIRAH WITH...](#)

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2022 CABERNET SAUVIGNON (1) *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 \$70.20; 12+ \$66.30*

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

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**Taste of Hendry “Red Only”** members will receive one (1) bottle each of the 2022 Cabernet Sauvignon and 2022 Petite Sirah, and one (1) bottle of 2022 Blocks 7&22 Zinfandel in place of the Unoaked Chardonnay.

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2022 BLOCKS 7&22 ZINFANDEL (1) | Hendry fans are Zin fans, don't you think? Our Zinfandel from Block 7 and Block 22 is an absolutely classic wine, with aromas of pie cherries, jam and soft, spicy oak.

Medium-bodied, with both fruity and savory elements, Block 7 Zin has elegance and balance—this is not your Grandma's sweet, jammy Zinfandel! Pleasantly fine textured tannins. Versatile with food, always walking the tightrope between fruity and savory. Pair with simple grilled lamb chops, lean steaks, oven-roasted tomato bruschetta with goat cheese, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. *Drink now and in the next 7-10 years. Retail price \$42.00; Wine club price \$37.80; 12+ \$35.70*

93 Points- *Wine Spectator*

92 Points- *Wine Advocate*

#### [TRY OUR BLOCKS 7&22 ZINFANDEL WITH...](#)

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#### 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!

#### CHECK US OUT

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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](#).