



HENDRY

CELEBRATING 80 YEARS of WINEGROWING 1939-2019

TASTE OF HENDRY SUMMER 2019

It's amazing how quickly the vines respond to spring weather! In what seems like days, they go from dry, gnarled trunks in a sea of mustard flowers, to lush branches fringed with tender green leaves. The flower buds that will soon become the new vintage are already visible. Since your spring shipment in March, it has rained another ten inches, bringing our seasonal total to over forty inches. As of mid-April, the ground was finally dry enough to plow, and the cover crop surrendered to the blade, to nourish the vines and re-seed for another spring. The 2019 growing season has begun!

2018 ALBARIÑO *New Release* | Our first Albariño was planted in Block 9B in 2003. Since then, we've grown to appreciate the interesting, tangy, citrusy and floral character of this Spanish grape. We've grafted over additional vines in Block 2 and Block 27 to ensure a good supply of this popular wine in the years to come.

The grapes from all three blocks are whole-cluster pressed. The juice is fermented in stainless steel, at temperatures ranging from 56° to 59°F. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel until bottling.

Pale to medium straw color. Peachy, lemon/citrus, green apple and floral nose. Mouthwatering, with green apple and lemon zest on the palate and plenty of lemon-lime acidity in the finish. Tart acid and a full, fruity palate make this wine pair particularly well with shrimp, crab, oysters and other shellfish; with white pizzas; *fritto misto*, (especially with rock shrimp, red onions and lemons); Caesar salad, even sushi. Look for foods that are light in weight but high in flavor. *Retail price \$24; Wine club price \$21.60 Drink now and in the next 2-3 years.*

2014 RED | 27% Malbec, 20% Petit Verdot, 20% Cabernet Sauvignon, 20% Merlot, 13% Cabernet Franc

Deep, dense, purple color, due to the inclusion of 27% Malbec and 20% Petit Verdot. Aromatically, it shows light spice and dark, honeyed fruit, along with herbal, meaty, smoky and savory elements. Silky and bright on the lively palate, increasing in palate depth with air. Plummy, berry fruit with bittersweet plum skin on the finish. Subtle, stealthy tannins. Easy-drinking, as is typical of this blend. Pair with seared filets, braised meat—even coq au vin—and moderately rich dishes. *Retail price \$45; Wine club price \$40.50 Drink now and in the next 7-10 years.*

2016 MALBEC | Saturated purple color with violet at the rim. Fragrant, floral, mouthwatering dark fruit on the nose, with background dusty, smoky aromas. Thick, dense and structured, softening with air exposure and allowing the bright, sweet fruit and cedary aromas and flavors to show. Decanting recommended for early drinking. Ample body, flavor and structure for pairing with richer cuts of beef such as braised short ribs, rack of lamb, pot roasts and stews, or something as simple as a cheeseburger on the grill. *Retail price \$30; Wine club price \$27. Drink now and in the next 5-7 years.*

Taste of Hendry 2019 Event Dates:

12/8/19 Happy Hour Pick-up Party

Your Taste of Hendry wine club shipment details, for this, and previous shipments, can be accessed on our website here: <http://www.hendrywines.com/wine-clubs/wine-club-shipment-details.php>

And wines are available for easy reorder here:

<http://wineshop.hendrywines.com/current-releases-cl.aspx>

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