



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2020

Oh my. When your last wine club shipment went out in early March, we were wondering if we were going to get enough rain. Now we're wondering about an entirely different set of things that are a little more serious. Who would have imagined?

We hope you are all doing well. We are thankful to those of you who have joined us on Fridays for our Hendry at Home virtual tasting series, and so thankful to those of you who have called, emailed, and ordered! You are keeping the "Little Winery Engine that Could" running! Out in the vineyard, Mother Nature is moving to her own schedule, and the tender young vines are already a foot long in some blocks. The clusters-to-be are already visible, and off we go on a new vintage adventure.

If you are so inclined, please feel free to add wines to your shipment to take advantage of the 20% Friends of Hendry case discount and our ongoing \$10 ground shipping! We are happy to help!

Here's what's coming in May:

Friends of Hendry

2018 ALBARIÑO | 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. *Drink now and in the next 2-5 years. Retail price \$24; Wine club price \$20.40; 12+ \$19.20.*

2018 UNOAKED CHARDONNAY | Pale yellow color. Aromas of crisp lemon cookies and nectarine. On the palate, light-bodied, layered, and soft-edged. Flavors include lime, baked golden and green apple, nectarine skin. Sweet fruit, pith and bright acid on the finish. We like this wine lightly chilled, and paired with light and lower-fat foods. And of course, always lovely by itself as an aperitif, paired with a sunset or a sunny afternoon. Try with a simply prepared filet of white, delicate fish, grilled or roasted chicken with lemon, veggie-based soups such as potato, parsnip or cauliflower, or, in summer, a cold cucumber soup with yogurt and dill. *Drink now, and in the next 2-3 years. Retail price \$24; Wine club price \$20.40; 12+ \$19.20.*

2 x 2017 BARREL FERMENTED CHARDONNAY *New Release* | We have been so excited to share this wine with you, we could hardly wait! We don't usually toot our own horn, but we received a *very* flattering review from a certain wine publication. This is a bit of what they had to say:

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“...tantalizing tropical fruit scents of guava, green mango and pineapple tart with hints of toasted almonds and brioche. The palate is rich, satiny textured and full-bodied, ...pure, expressive fruit ...great length. It has the stuffing to age for about a decade or more and should well reward a few years in cellar. Serious Chardonnay! 93+ points.”
(Wine Advocate, Issue 245)

Why, thank you! (Are we blushing?) Not only is it Serious Chardonnay, it is serious food-pairing Chardonnay. If only we had a cheesy white pizza, some scallops, halibut, lemony chicken, or Manchego cheese to go with all that flavor...mmmmmmmm. *Drink now and in the next 3-10 years. Retail price \$36; Wine club price \$30.60; 12+ \$28.80.*

2 x 2017 MALBEC *New Release* | We don't talk about Malbec much, but it's one of the foundations of our delicious RED blend, and one of the only wines that sells out of the tasting room by name alone, as we seldom make enough of it to pour samples. Our Malbec is serious stuff, generally dense, meaty and structured, with ample body, flavor and tannin for pairing with richer cuts of beef, like braised short ribs, rack of lamb, pot roasts and stews, or something as simple as a cheeseburger on the grill. *Drink now and in the next 5-10 years. Retail price \$30; Wine club price \$25.50; 12+ \$24.*

[Don't forget to check out our "Hendry Wine Pairings" board on Pinterest to see all the mouth-watering pairing ideas...](#)

Friends of Hendry Red Only Members Will Receive:

2 x 2017 Malbec, above

2 x 2016 Block 28 Zinfandel *New Release* | In the early years of Hendry's winemaking endeavors, George farmed the vines on the Brandlin Ranch in exchange for the fruit. The old-vine Zinfandel there was of mysterious lineage, and produced complex, intense, spicy fruit. When the vineyard was sold, George was able to obtain budwood from those vines to graft onto rootstock in Block 28. Aging was fifteen months in French oak barrels, approximately 65% of which were new.

Pretty, layered, complex nose with rich berry, spice, vanilla and cocoa. Jammy fruit on the entry. Medium-bodied, with a smooth transition to moderate tannins on the palate. Pairings: steaks and burgers on the grill; lamb, roasted with rosemary, thyme, wine, olive oil and tomato paste; dry-rubbed barbecued brisket; oven-roasted tomatoes, onions and potatoes with herbs. The moderate fruit and balanced levels of tannins will make this wine work with a wide range of flavorful foods. (Definitely check out that [Pinterest board](#) for more tantalizing ideas...this wine will work with virtually *all* of the red wine pairings there.) *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$30.60; 12+ \$28.80.*

1 x 2015 RED | 27% Petit Verdot (Block 15), 27% Merlot (Block 13), 18% Malbec (Block 14), 14% Cabernet Franc (Block 26), 14% Cabernet Sauvignon (Block 8). These wines were aged for a total of 18 months in French oak barrels, approximately 70% of which were new.

Deep, opaque purple color. Initial aromatics are subtle—this wine will benefit from decanting, especially as it warms from cellar temperature. Spice, sweet tobacco and plummy berry fruit on the nose, with some earthy elements. Easy, silky and bittersweet on the palate, increasing in berry fruit and palate depth with air. Fine-textured, firm tannins make this wine easy to drink, and versatile with a wide variety of hard cheeses and moderately rich dishes. Consider grilled meats, especially lamb chops, and hearty stews, and George's famous pot roast! *Drink now and in the next 7-10 years. Retail price \$45; Wine club price \$38.25; 12+ \$36.*



The best laid plans...

In our last club tasting notes message, we reminded you of some important dates to save for our annual Al Fresco Luncheons. As of today, those dates are, of course, on hold, until we know what the next steps are. We are cautiously optimistic, but we'll err on the side of caution. Don't worry, we will find ways to see you, and for you to see us! Here's what we have going on so far:

- If you haven't already "attended" one of our Hendry at Home Virtual Tastings, held every Friday at 3 pm PST, 6 pm EST, please do join us! It's a lot of fun as we say hello to old friends and new. We love seeing your names pop up on the chat, answering your questions, and admiring and posting the pictures of your at-home wine tasting set-ups!
- Locals No-Touch Curbside Pick-Up- Place your order, set your pick-up time. Once you receive your confirmation, we will personally put it together for you and wave as you go by!
- Be sure to follow us on Facebook and/or Instagram to check in and chat on a daily and weekly basis. In addition to seeing what you're up to, we're sharing posts from other small wineries, our restaurant partners, and local charities. We love seeing what you're eating and drinking, and the older vintages of Hendry you're unearthing from your cellars, too!
- Coming soon: Private Virtual Tastings, so you can schedule a visit with us, and with your friends, and taste through wines at home, just like you would here in the tasting room. Stay where you are, come as you are, and no one has to be the designated driver!
- And, as soon as we can safely do so, we look forward to welcoming you back to the Ranch!

As always:

Your [Friends of Hendry wine club shipment details](#) for this and all previous shipments can be accessed on our website anytime!

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

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