



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY SPRING 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.

Remember, ground shipping is only \$10! If you'd like to re-order any of these wines to take advantage of that and the 15% Taste of Hendry case discount, we are happy to help!

Here's what's coming in May:

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 \$21.60; 12+ \$20.40.*

2017 PINOT NOIR *New Release* | Pinot Noir on the Hendry Ranch is planted in the lower elevations, on the sunny side of Redwood Creek, ensuring complete ripening of the fruit at a slow and even pace. Pinot Noir clones include: Block 3, Dijon 115; Block 4, FPS 96, 97 and 108; Block 25, Dijon 115; Block 30, Joseph Swan field selection. The average production in our Pinot Noir blocks is approximately 2 tons per acre. Aging was 11 months in French oak barrels, 50% of which were new.

Ruby-garnet, translucent. Initial aromas are savory, cherry and baking spice. A few minutes in the glass reveals perfumed rose, honey and butterscotch. Low-to-moderate tannins, moderate acid. On the palate, the wine also benefits from a few minutes of air, with tangy cherry, cranberry, cola, leather and spice flavors, balanced acid, flavor and tannin. Pair with medium-intensity dishes with earthy, savory aromas and flavors, especially soy, mushrooms and/or herbs: Risotto with mushrooms and pork tenderloin, duck breast with a pan reduction, Asian crispy duck pancakes, a cheese board with Brie and charcuterie. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$34.20; 12+ \$32.30.*

2016 BLOCKS 7&22 ZINFANDEL *New Release* | Block 7 has been the foundation for our Zinfandel since the first vintage of the Hendry label, back in 1992. The vines were planted in 1975, and prior to 1992, it was sold to other vintners, helping to secure George's solid reputation as a grower of fruit with character and concentration.

Block 22 was planted in 1995, also to clone 2. Average production in the two blocks is a very lean three tons per acre. Aging for the 7&22 is fifteen months in French oak barrels, approximately one third of which are new each vintage.

Initial aromas of tangy cherry and berry, spice and black tea. Elements of fruit, tannin and acid in balance on the lively palate. Bittersweet cocoa, baking cherries, blackberry jam, straw and spice among the flavors and aromas as the wine opens. Pairing thoughts: seared red meat; a tender, grilled lamb chop; dry-rubbed barbecue of any kind (without too much sweet or heat); dark meat chicken cooked in red wine with mushrooms and herbs; pasta with a savory, meaty, reduced sauce. Balanced, firmly structured and versatile. *Drink now and in the next 5-10 years. Retail price \$36; Wine club price \$32.40; 12+ \$30.60.*

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

Here are some ways we can still "see" each other during this time:

- 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 [Taste 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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