



HENDRY
Est. 1939

FRIENDS OF HENDRY SUMMER 2022

Summer, already?? Well, almost...

The mustard has been mowed and mulched, the buds have broken out, and our vineyard team is busily completing the re-grafting of Pinot Noir vines in Block 4 before diving right in to shoot-thinning and bloom next month. The perennial cycle of the grapes continues, bright green shoots on the vines getting taller and taller as the surrounding hillside grasses fade to tawny. The vines are ready for warmer weather, and so are we!

Here are your wines for Summer 2022. Enjoy!

(2) 2019 PETITE SIRAH *Debut Release* | Introducing Hendry's very first—and very exciting—Petite Sirah! Petite Sirah in California dates back to the 1880s. It is now known to be a cross between Syrah and Peloursin, a little-known French grape. It is also referred to as "Durif," after the French botanist who first propagated the variety using pollens from the two parents, and who distributed the resulting cross. Petite Sirah was also one of three varieties included in the original six acres of grapes already on the ranch when it was purchased by the Hendry family back in 1939, along with Zinfandel and Carignan.

The vines in Block 23 (formerly Zinfandel) were chip-grafted over to Petite Sirah in 2018. In 2019, veraison was on August 11th in Block 23, and harvest was on September 27th. This wine was aged 15 months in French oak barrels, approximately 33% of which were new.

Inky ruby-purple color. Full body apparent on the first swirl. Intriguing aromas initially show cedar and spice, with a dusty edge. The wine is smooth, silky and full on the palate, with round, soft, blueberry fruit. Tannins are fine-grained, reminiscent of black tea, and well-integrated. Moderate acidity. Balanced and delicious, with an "old world" feel—the fruit does not dominate the earthy, spicy and herbal flavors and aromas. This wine makes us long for slow-braised beef with mushrooms, grilled beef or lamb kabobs, or even a *mole*, cooked slow and low, with rich, exotic spices and complex, layered flavors. Decanting will prolong the delight as more flavors and aromas emerge. *Drink now, and in the next 7-10 years. Retail price \$45; Wine club price \$38.25; Shipment/12+ \$36.00.*

(2) 2019 PRIMITIVO *Pre Release* | This lively, fruit-driven and full-flavored wine is a favorite among newly-introduced and longtime Hendry fans alike. Aging for fifteen months in a lower percentage of new French oak barrels—35%—keeps the focus on the fruit in this food-friendly Zinfandel twin.

Medium ruby color. Super ripe, fragrant blackberry, black pepper, shavings and an herbal note round out the aromatic profile. Medium-full body. Yummy, round fruit with pleasant, subtle structure, and just a touch of brightening acid in the finish. Easy drinking as always. Light enough to pair with heartier vegetarian dishes. The lift of acidity in the wine means that it pairs well with spaghetti bolognese, or any pizza or pasta, and medium-intensity dishes without excessive richness. Incredibly versatile with cheese and

charcuterie. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$32.30; Shipment/12+ \$30.40.*

(2) 2019 PINOT NOIR *New Release* | The diverse clones that make up this surprisingly complex wine are as follows: Block 3: Dijon 115 clone; Block 4: FPS 96, 97 and 108 clones; Block 25: Dijon 115 clone; Block 30: Joseph Swan field selection; Block 5: ENTAV clone 828 and FPS 115. The average production in these low-yielding blocks is approximately 2 tons per acre. Interestingly, our Pinot Noir lots also ferment entirely on indigenous, or native, yeasts, which bring their own fascinating flora to the complex aromatic profile of the wine. At dryness, the wine is pressed and put into barrels for malolactic fermentation. Subsequent aging is 11 months in French oak barrels, 50% of which are new.

Pale to medium ruby-garnet. Aromatics: butterscotch, dried cherry, cranberry, soft spice. Bright, tangy and bittersweet on the palate, with cherry, cranberry and tea flavors, and bright, lingering acidity on the finish. Moderate tannins. Savory, medium-weight dishes work best with our Pinots. Try with mushroom and goat cheese tartlets, mushroom risotto, duck breast, herbed gougères, or a cheese board with Brie and charcuterie. *Drink now and in the next 5-7 years. Retail price \$38; Wine club price \$32.30; Shipment/12+ \$30.40.*

Your complete [Wine Club Shipment Details](#), including the allocation calendar, can be accessed on our website anytime!

[ONE OF SAN FRANCISCO CHRONICLE'S TOP 25 WINERIES TO VISIT FOR 2022](#)

[TOP 100 WINERIES WORLDWIDE, Wine & Spirits, 2021](#)

See all of our reviews [HERE](#).

CHECK US OUT ON YOUR FAVORITE FLAVOR OF SOCIAL MEDIA:

[Check out our new Facebook page!](#)

[Instagram](#)

[Pinterest](#)

[Vivino](#)

[Trip Advisor](#)

[Yelp](#)