



HENDRY
Est. 1939

TASTE 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 into 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 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 boards. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$34.20; Shipment/12+ \$32.30.*

2019 BARREL FERMENTED CHARDONNAY *New Release* | One of the most versatile food pairing wines in our whole portfolio, and one of George's favorite everyday wines. Grapes are selected from Block 9 (KD selection), Block 19, (Dijon 96), and Block 20 (Dijon 95 clone). Bloom to harvest averaged 106 days in 2019, with an average yield of 2.49 tons per acre across the three blocks, Block 9 yielding just 1.89 tons per acre.

The Barrel Fermented Chardonnay is whole-cluster pressed and then cold-settled. It is barrel fermented *sur lie* and aged in French oak barrels for 11 months, without racking, undergoing frequent *battonage*, or stirring, in the barrels. Approximately one-third of the barrels are new each year. The Barrel Fermented Chardonnay does not undergo any malolactic fermentation, which is important for retaining its food-friendly acidity.

Lemon yellow color. On the nose, sweet baked apple fruit, floral aromas, soft and dusty oak, and toasted marshmallow/burnt sugar. Medium-bodied. Young now, with nectarine and apple fruit, and passionfruit acid. Lemon zest in the finish. The fattiness of salmon, especially in a sauce with lemon, would bring out the best in this wine, as would gnocchi in a creamy sauce. We recently "road-tested" the Barrel Fermented

Chardonnay, and found it to be one of our most versatile wines with a cheese and charcuterie selection. *Drink now and in the next 3-5 years. Retail price \$35; Wine club price \$31.50; Shipment/12+ \$29.75.*

2018 ZINFANDEL BLOCKS 7&22 | The venerable Block 7, with its commanding view across the property, was one of George's earliest successes. Though the price for Zinfandel grapes has risen and fallen over many years, and its popularity in the Napa Valley has certainly diminished in favor of the more dominant Cabernet Sauvignon, Block 7's elegant, delicious fruit has endured. Aging for the 7&22 is fifteen months in French oak barrels, approximately one-third of which are new each vintage, allowing the complex flavors of Clone 2 Zinfandel in Blocks 7 and 22 to shine.

Ruby color. Initial aromas include deep berry fruit, spice, floral notes and tea. Berry and ripe cherry fruit on the palate, with bittersweet cocoa on the finish. Moderate levels of fine-grained tannin round out the balanced palate. Pair with seasoned lamb chops on the grill, beef carpaccio, seared lean steaks, eggplant Parmesan, pasta with a braised meat *ragu*. As always, balanced and versatile, with just enough pleasant structure to extend its pairing possibilities. *Drink now and in the next 5-7 years. Retail price \$38; Wine club price \$34.20; 12+ \$32.30.*"

"Reds only" Taste of Hendry members will receive the [2019 Cabernet Franc](#) in place of the Barrel Fermented Chardonnay.

Your complete [Wine Club Shipment Details](#), including the allocation calendar for the year, 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](#)