



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

TASTE OF HENDRY SUMMER 2023

Hello, sunshine! What a nice change the recent warm days have been. The vineyard is off and running, with Chardonnay in the lead. Budbreak in those blocks is close to 100% complete, and by the time this reaches you, the 2023 Napa Valley growing season will be fully underway.

Did you know that we are able to grow more than a dozen different grape varieties here on our ranch? When Professor Hendry and his wife, Margaret, first bought the original 120 acres back in '39, they had dreams of having a little farm, and tending the little vineyard, but barely an inkling of the potential this land held, or how important grapes would someday become to the valley.

George's ability to plant a diverse selection of grapes here has been based on three factors: one, our vineyard's proximity to the ocean's cooling winds; two, an abundance of dry, rocky, alluvial soils; and three, variable elevation within the vineyard, resulting in differing soil depths and content, within the rolling hills and plateaus of the ranch. This creates a multitude of possible combinations to pair with rootstock, variety and clone—a fascinating puzzle he's been working on for fifty years.

We hope you enjoy some of the results in this diverse selection of wines for the summer!

Explore the Hendry vineyard on a Hike with Hendry this summer! We have even more new and exciting events to share with you this year, so be sure to [check out the schedule on our website!](#)

Enjoy a bird's-eye view of our vineyard blocks in this cool [Aerial Tour of Hendry.](#)

2020 CHARDONNAY BARREL FERMENTED | Block 9 (planted in 1974) is the dominant component of this bottling. This is our oldest Chardonnay block, planted next to Cabernet at the center of the vineyard, in dry, rocky soil. The juice is fermented in barrel, *sur lie* and aged in the same French oak barrels for 11 months. Approximately one-third of the barrels are new each year. Notably, the Barrel Fermented Chardonnay does not undergo malolactic fermentation, important for retaining its food-friendly acidity.

Pale to medium yellow. Aromas of tangy baked apple, floral and toasty, spicy Cadus oak. Balanced, with tangy pink apple, plenty of structure and lingering acid on the long finish. Warm, full-bodied. George's favorite pairing options include aged Manchego, grilled salmon, garlicky white pizzas, and *coq au vin blanc*, slow-braised chicken made with white wine. Our Chardonnays can be very long-lived, becoming more elegant with each passing year. *Drink now, and in the next 3-5+ years. Retail price \$38; Wine club price \$34.20; 12+ \$32.30.*

2019 BLOCKS 7&22 ZINFANDEL | Block 7 is planted in the deep, rocky soil at the north end of the property, far above the creek. Planted in 1975, its vines have been the foundation for our Zinfandel since the first vintage of the Hendry label back in 1992. Originally, it was sold to other vintners, helping to forge George Hendry's reputation as a grape grower. Block 22, at the southern end of the property, is planted with the same clone, FPMS 2, in soils of similar depth and composition. Aging for the 7&22 is fifteen months in French oak barrels, approximately one-third of which are new each vintage.

Medium ruby. On the nose, it's soft at first, then surprisingly floral, transitioning to mouth-watering berry with notes of orange rind. Fruit and acid are in balance on the palate, with moderate levels of each. Tannins build up slowly with each sip, but are never overwhelming. Finishes with a bright tang. This wine has always been fascinating in its versatility. Different foods will enhance the savory aspects, bringing out soy and lime flavors, while others highlight the fresh, sweet cherry fruit in the mid-palate. Pair with seasoned lamb chops on the grill, lean steaks, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. Balanced and versatile. *Drink now, and in the next 7-10 years. Retail price \$40.00; Wine club price \$36.00; 12+ \$34.00.*

2018 RED BLEND | 48% Cabernet Sauvignon, 13% Petit Verdot, 13% Cabernet Franc, 13% Malbec, 13% Merlot. These blocks are all located on the high, rock-filled plateau on the eastern side of the winery. In a shift from the strategy of recent years, George relied on Cabernet for the base of this year's blend, at 48%, with the remaining varieties in equal percentages at 13% each making up the other 52%. Opaque purple-ruby. Cabernet is prominent in the pleasant aromatics, as expected, leaning toward dark fruit, with the spice, smoke and cedar of the oak underpinnings just detectable behind round, dried-blueberry-like purple fruit. On the palate, tannins are soft at first, gradually building.

Pair with cheeses and meats, moderately rich braised dishes, such as (George's favorite) pot roast, braised short-ribs or a hearty beef and mushroom stew. Retains its flavor and structure with rich, meaty foods, and shows its softer, fruitier side with full-flavored cheeses. It will pair with almost anything you like with red wine. A strong candidate for the cellar, the structure of this wine should allow it to age with grace and become even more lovely and nuanced over time. *Drink now, and in the next 7-10 years. Retail price \$48; Wine club price \$43.20; 12+ \$40.80.*

Note: **Friends of Hendry "Red Only"** members will receive an additional bottle of 2019 Blocks 7&22 Zinfandel in place of the Barrel Fermented Chardonnay, for a total of three (3) bottles.

LINKS

[Thirsty for more video content? See all of the Hendry videos here.](#)

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Past and current [Wine Club Shipment Details](#) can be accessed on our website anytime! Wines are available for easy reorder [here](#).

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