



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2024

This time of year, the Hendry Ranch is rich with the aroma of turned soil and mown grass. Sunlight warms the remaining tufts of blooming wildflowers and the coats of the horses grazing between the vines. We are waiting out the final rains and the final frost of the season. (Fingers crossed not too much of either.)

In our 85th year, we're savoring the lushness of this transitional season, soaking it up as much as we can, just like the vines themselves. Mike Hendry calls it the season "between mud and dust." Soon, the hills will turn to tawny brown, all the green of the spring growth churned into the soil and channeling through the vines, fueling their climb for the sky. Bloom in the vineyard will start any day, each tiny, expanding flower signaling the beginning of the countdown to harvest many months from now.

In your Summer Friends of Hendry selection, we've got the perfect range of newly-released wines for summer drinking: light, medium and dark. Bright, tangy Albariño, barbecue-friendly Blocks 7&22 Zinfandel, and big, structured Cabernet Sauvignon. We hope you enjoy them all!

SUMMER/FALL EVENTS 2024

- **Sunday, May 19:** [Summer Wine Club Pick-Up Party](#)
- **Sunday, June 2:** [Hike with Hendry](#)
- **Saturday, June 15:** [ZinFest](#)
- **Saturday, July 13:** [Dine in the Vines](#)
- **Sunday, August 11:** [Friends of Hendry Celebration](#)
- **Sunday, August 18:** [Hike with Hendry](#)
- **Sunday, September 8:** [Friends of Hendry Celebration](#)
- **Sunday, September 15:** [Hike with Hendry](#)
- **Sunday, October 12:** [Dine in the Vines](#)
- **Sunday, November 3:** [Fall Pick-Up Party](#)

SUMMER WINE SELECTIONS

2023 ALBARIÑO (2) *New Release* | What's not to love about this lively and delicious wine, especially in the summertime?! Light and bright, it's got enticing aromas and juicy flavors resembling lime, nectarine and even passionfruit. There's a reason our planted acreage of Albariño has steadily increased since we experimented with our first vines in Block 9B twenty years ago. We'll soon have just over nine acres planted, contributing to a steady supply that, hopefully, will last throughout the year!

Fun fact: we were surprised to find out recently that Albariño, though dear to our hearts and yours, still barely registers on the grand scale of grape growing, making up just over five-hundred acres of the estimated 615,000 acres of wine grapes planted in California. That's .0008 percent. No wonder it's such a rare treasure! *Drink now and in the next 2-3 years. Retail price \$28; Wine club price \$23.80; 12+ \$22.40.*

2021 BLOCKS 7 & 22 ZINFANDEL (2) *New Release* | The flavors of Blocks 7&22 Zinfandel are the flavors of the Hendry Ranch. As far back as the turn of the last century, there has been Zinfandel here. George Hendry continued that long tradition when he planted Block 7 in 1974. George's friend and fellow winemaker, the late Kent Rosenblum, was a huge fan of the grapes from this high, dry and hilly block, where Clone 2 Zinfandel is right at home. The wine Kent made from the grapes was called the "George Hendry Reserve," and was one of the most awarded bottlings for his winery.

Block 7 is never showy, never overblown, always balanced and restrained. It flirts with the floral and the savory, the fruity and the spicy, with a little bit of something for everyone. Its pleasantly fine-textured tannins are ready for outdoor entertaining around the grill any time of year. So versatile! Some foods will enhance the savory aspects, bringing out soy and lime flavors, while others highlight the fresh, ripe berry fruit. Pair with seasoned lamb chops on the grill, lean steaks, aged sheep or goat's milk cheeses, pasta with a braised meat ragu. *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60*

2020 CABERNET SAUVIGNON (2) *Pre-Release* | Deep ruby color. Berry, cassis, violet, green herbs and pencil shavings round out the initial aromatic profile. Medium-full-bodied, with moderate acidity and firm tannins. The aromatics and flavors continue to expand in complexity with air, to include brown butter, cassis and vanilla, sour cherry and blueberry, finishing with dark-chocolate tannins. Aged for 23 months in 90% new Taransaud and Berger French oak barrels. 100% Cabernet Sauvignon. Unfined.

Let's talk about the 2020 vintage. Going into harvest in 2020, things were actually looking pretty good. Dry conditions prevailed, with about half of our average annual rainfall. The weather had been warm but consistent, and yields were looking much lower in many varieties, promising dense, concentrated wines. And then, a brace of wildfires struck the valley, bookending the harvest season. Sadly, many of our fellow wineries suffered damage from the fires, and others had no choice but to abandon the vintage due to the close proximity of acrid smoke to their vineyards.

In our part of the valley, for the most part, northerly winds prevented the worst of the smoke from lingering. We took some unusual measures, washing the fruit thoroughly of any ash, both in the vineyard and in the winery. From just-crushed juice and throughout barrel aging, we've been testing and monitoring the wines for 4-methyl guaiacol, a compound responsible for both pleasantly and unpleasantly smoky aromas and flavors. Whether by luck or engineering, we're happy to have come through a trying harvest—in a very trying year—with wines we can be proud of.

Though this wine is approachable, and opens up readily with air exposure, we definitely recommend pairing it with food to enhance the weight and complexity of the palate. A sliver of cheese will do the trick. Also try with a grilled rib-eye, lamb shanks, braised short ribs, cheese and charcuterie. Truffles or mushrooms incorporated in a sauce, risotto, or mashed potatoes would also be a fitting complement. *Drink now and in the next 10-15 years. Retail price \$75; Wine club price \$63.75; 12+ \$60.00.*

Friends of Hendry “Red Only” members will receive two (2) bottles of the 2020 Merlot, below, in place of the Albariño.

Friends of Hendry Case Club members will receive four (4) bottles each of the above red selections, Zinfandel and Cabernet, and four (4) bottles of the 2020 Merlot, below.

2020 MERLOT (2) *New Release* | Did you know that Merlot, the "underdog" grape, is making a comeback? It is still the third leading red wine purchased in California, after Cabernet Sauvignon and red blends. After reaching an all-time high of 423,776 tons crushed in the state in 2005, Merlot production has ebbed and flowed, settling at just under 190,000 tons in 2023. Wine drinkers rejoice! All of the substandard plantings have been skimmed from the pool, and the vines that remain are the cream of the crop.

Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Both of these blocks are directly behind the winery, in high, dry, rocky soils. Block 13B is our oldest Merlot block, planted in 1995. The 2020 Merlot was aged a total of 15 months in French oak barrels, approximately 40% of which were new.

Deep, concentrated ruby. On the nose, initially dark, low-range aromas are followed by brighter cola, raisin and vanilla. Balanced, flavorful, complex. The moderate tannins begin to build up by the second sip. A moderately structured wine that will be yummy with lamb, burgers, meatloaf, grilled flank or skirt steak, or a filet mignon. Red wine lovers may also find it lovely to drink all by itself or with hard cheeses. *Drink now and in the next 7-10 years. Retail price \$45.00; Wine club price \$38.25; 12+ \$36.00*

LINKS

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