



HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

FRIENDS OF HENDRY SUMMER 2021

The vines are off and running! Cabernet and later-blooming types are at last timidly venturing out in response to the longer days, their tender, fuzzy leaf margins finally stretching out in the sun. Early varieties like Chardonnay and Pinot Noir are producing ever-lengthening shoots, their fragile pre-bloom clusters already visible. It's been a dry, dry winter, with less than half of our average rainfall on the books at just over eleven inches to date. A late April rain helped a little, but not much.

As you begin to timidly venture out yourselves, we want to let you know that we have now set aside a few appointments for members in the morning hours on weekends. We are also providing lots of space outdoors, so that even when we have other appointments, there's plenty of breathing room. As always, please give us as much notice as you can, as the spaces go quickly. There's no rush—we'd love to see you whenever you are ready, and we've got the whole summer ahead of us.

Thanks again for being patient with our system re-vamp this spring. If you've already re-set your password, terrific! If you have any questions at all about how to update your password with the "Forgot Password" link, how to log-in, place an order, or remix, let us know, we are happy to help!

We have some tasty and interesting new releases for you this round. We hope you enjoy them all!

NEW Club Benefit: 20% on all Club Allocations

***Friends of Hendry "Red Only" members will receive three (3) bottles each of the red wines listed below, the 2018 Pinot Noir and the 2018 Cabernet Franc.*

2018 BARREL FERMENTED CHARDONNAY (2) *Pre-Release* | As always, the judicious use of oak (30% new barrels), and no malolactic fermentation distinguish this wine from the pack. If only we had a nickel for every time we heard, "I don't usually like barrel-aged Chardonnay...but I *love* this one!"

On the nose, floral aromas, ripe nectarine and baked apple fruit, plus toast and spice from the Cadus oak barrels. Layers of tangy nectarine and golden apple flavor on the palate, interwoven with pineapple-y acid. Long finish, with a final flourish of green apple and apple peel. Warm, full-bodied. Some of our favorite pairing options for a rich, structured white wine like this include grilled salmon, Manchego--or other intense, hard cheese, white pizzas redolent of garlic and rich with fontina, pasta in cream sauces, or *coq au vin* made with white wine. 91 Points, GOLD MEDAL, 2021 North Coast Wine Challenge *Drink now, and in the next 2-5 years. Retail price \$35; Wine club price \$29.75; Club Shipment and 12+ \$28.00*

2018 PINOT NOIR (2) *New Release* | Five blocks; seven clones; four rootstocks. Average annual yield of just over two tons per acre. Fermented using only indigenous (wild) yeasts. Aged 11 months in French oak barrels, 50% of which were new. All of these numbers add up to a pale, pretty, and rewardingly complex Pinot Noir.

Pale ruby in color, verging on garnet. The wine opens aromatically with mouthwatering sour cherry and pomegranate, green tea, baking spice, smoke and sage. Tangy and lively on the palate, light-bodied, and varietally correct, flavors echoing the aromatic profile. Moderate tannins parry with the acid, producing a pleasant tension. Savory, medium-weight dishes with earthy flavors work best with our Pinots. Try with mushroom and goat cheese tartlets, mushroom risotto, pork tenderloin, duck breast, herbed gougères, or a cheese board with Brie and charcuterie. *Drink now and in the next 5-10 years. Retail price \$38; Wine club price \$32.30; Club Shipment and 12+ \$30.40*

2018 CABERNET FRANC (2) *Club Exclusive* | Here's something you don't see every day: a single-varietal bottling of Cabernet Franc. One of the five varieties from the Bordeaux region of France, Cabernet Franc always seems to be a wine wallflower, asked to play a small part in blends, but never stealing the spotlight on its own. This is our first Cabernet Franc solo release since 2010. Grown in Blocks 26 and 9D. Aged for 15 months in French oak barrels, approximately 40% of which were new.

Deep ruby color. An intriguing wine, with blackcurrant/cassis and sweet violet on the nose. Tea, mint and other herbal aromas follow with air. A velvety entry transitions to tea and bittersweet chocolate. The initially pronounced tannins need time and air to soften and release their hold. The wine continues to evolve in the glass, yielding a host of herbal, spice, soft floral and fruit aromas. This would be delicious with steak au poivre, lamb with Greek spanakopita, chicken stewed with olives (Marbella), filet mignon or even a hearty beef and mushroom stew. *Drink now and in the next 5-15 years. Retail price \$45; Wine club price \$38.25; Club Shipment and 12+ \$36.00*

Your [Wine Club Shipment Details](#) for current and past shipments can be accessed on our website anytime! Wines are available for easy reorder [here](#). To view your order history, log in to [My Account](#).

CURBSIDE PICK UP available daily by appointment 707.226.8320

TASTING ROOM OPEN daily by appointment

NEW MEMBERS-ONLY MORNING APPOINTMENTS for casual tasting available Saturday and Sunday 10:30-12:00 pm. Call soon!

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