HENDRY

TASTE 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 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 wines for you this round. We hope you enjoy them all!

2019 ALBARIÑO | Some of you may already know that the Albariño grape is originally from the area of Galicia, in northwest Spain. It was first planted in our Block 9B in 2003. Block 2, originally planted with grapes in 1997, was grafted over to Albariño (from Pinot Gris) in 2013. Block 27 is the latest block to be added. Originally planted in 1998, it was also grafted over from Pinot Gris. The cooler, shadier Blocks 2 and 27, by the creek, generally come in a few days later than sunnier Block 9B, at the back of the property, and all are blended together in a stainless steel tank.

The juice is then fermented at temperatures ranging from 56º to 59ºF. Cool fermentation ensures preservation of the bright, fresh fruit flavors, and can require several weeks to complete. When alcoholic fermentation is completed, the wine remains in stainless steel until bottling.

We love this wine's citrusy, floral nose. Mouthwatering. The floral quality in the 2019 is a bit more pronounced than in some of the cooler vintages. Flavors include nectarine, tangy green apple, and a surprisingly creamy mid-palate, offering coconut and lime, with lime rind on the finish. Pair with foods that are light in weight but high in flavor. This wine's tart, green apple acid and full, fruity palate make it really sing with shrimp, crab, oysters and ceviche; Greek-style salads and preparations that include feta, lemon, cucumber and garlic, fritto misto, Caesar salad, even sushi. *Drink now, and in the next 2-3 years. Retail price $24; Wine club price $21.60; Club Shipments and 12+ $20.40.*

2017 BLOCKS 7 & 22 ZINFANDEL *New Release* | A perennial favorite. Both blocks are planted with one of the first Zinfandel clones to be propagated and shared by UC Davis' Foundation Plant Materials Service, "UC2." Jammy, berry fruit is integrated with floral, toast, maple and light spice/tea notes. Balanced palate coverage. Full, lively and delicious flavor. A balanced wine with almost infinite pairing potential. Try with flavorful, intense hard cheeses like Asiago, Pecorino, and Manchego, grilled radicchio, grilled figs with bacon and blue cheese, warm goat cheese, pastas with meaty sauces, seared rare beef.

Our 2017 Blocks 7 & 22 Zinfandel also received an amazing 95 Points in Wine & Spirits magazine's June print edition: "comforting and delicious, its complexity held in a floral scent, like pollen collected in a beehive. Or floral dark chocolate, a richness that smoothes the tannins and their mineral spikes of power." *Drink now and in the next 5-10 years. Retail price $38; Wine club price $34.20; Club Shipments and 12+ $32.30*

2018 PRIMITIVO *New Release* | Primitivo may be a "new" variety to many first-time visitors to Hendry, but it's quick to make friends! Fruit-driven, with gentle tannins and lots of flavor, many find it a little easier to drink without food than its twin, Zinfandel. Both varieties trace their roots back hundreds of years to Croatia, the home of their ancestor, "Tribidrag," a grape type now faded into relative obscurity. Tribidrag (also known as Crljenak Kaštelanski) cuttings wandered the world with emigrating farmers, and were taken to different lands. Primitivo can now be found in Puglia, Italy, and its sibling, Zinfandel, of course, here in California.

Medium ruby-purple color. Aromas of cherry, berry, violets and warm spices. Full, black cherry and berry fruit, offset by bright acid and very gentle, fine-grained tannins. Light-to-medium bodied. Very easy drinking, moderate mid-palate depth. Blackberry flavors linger on the finish. An easy-going, fruit focused wine that will pair well with pizzas, pastas and a wide range of cheeses and charcuterie. Light enough to pair with heartier vegetarian dishes. 91 Points, Wine & Spirits June print edition. *Drink now and in the next 5-7 years. Retail price $38; Wine club price $34.20; Club Shipments and 12+ $32.30*

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.

**SPRING 2021 NOTICE: All members will need to reset their passwords when logging in for the first time. Use the Forgot Password link, and your email address, to set your new password.

CURBSIDE PICK UP: available by appointment daily 707.226.8320
TASTING ROOM OPEN: every day except Tuesday, by appointment
NEW: Additional members-only appointment times for casual tasting available Saturday and Sunday 10:30-12:00 pm. Call soon!

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