



**HENDRY**

FOUNDED IN 1939: CELEBRATING EIGHT DECADES of WINEGROWING

### FRIENDS OF HENDRY FALL 2024

Fall is still filled with excitement, even after 85 harvests! We picked our first grapes of the 2024 vintage on Monday, August 26<sup>th</sup>. George was at the press, ready to taste the fresh-squeezed Chardonnay “fractions,” already envisioning the Barrel Fermented and Reserve wines to come... It’s been a great growing season, despite a little bump in July temperatures. All of the fruit looked particularly healthy and beautiful this year. The second week of harvest brought a flurry of Pinot Noir and a sprinkling of Albariño.

Temperatures began to rise the latter half of harvest, picking up the pace in the remaining blocks, and our crew got a little extra help making it through the Primitivo and Zinfandel, which ripened in quick succession. The rapid pace continued, and by the week of September 23<sup>rd</sup>, we found ourselves with just a few blocks left to bring in for ourselves, and a few more for our grape-buying winery friends. Barrels are bubbling, tanks are being drained and early blending decisions made. The leaves in the Pinot Noir have already begun to take on their golden hue. For the next month or so, we’ll be seeing the just-crushed grapes through the winemaking process in their turn, and soon, we’ll all be able to join them for a well-deserved rest!

We’re excited to share a just a few of the many grape varieties we grow on the Hendry Ranch with you in this selection: Pinot Noir, Primitivo, five varieties in the RED Blend, and of course, Cabernet Sauvignon Reserve. We hope you enjoy them all!

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#### FALL/WINTER EVENTS 2024-25

**Sunday, November 3: Fall Pick-Up Party**

**Coming February 2025: Our 3<sup>rd</sup> Annual Bordeaux Blending Competition**

[Schedule a winery visit! We’d love to see you!](#)

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#### FALL WINE SELECTIONS

2021 PINOT NOIR (2) | The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley. The resulting grapes are packed full of flavor. Hendry Pinot Noirs are made using spontaneous fermentation on native yeasts and are aged eleven months in 50% new French oak.

The 2021 Pinot Noir is medium ruby with attractive floral, sweet, dried cherry/dried cranberry, wood-spice and maple butter among the initial aromas. On the palate, full fruit and sour cherry acidity are counterbalanced by gentle tannins. Rose petal, mouthwatering fruit, fresh herbs, sweet tobacco and black tea emerge with exposure to air. This is a delicious Pinot Noir! Try with pork tenderloin with pan-roasted new potatoes, seared duck breast with mushroom risotto, grilled salmon with a miso glaze. We love the idea of playing to the wine’s deep, tangy fruit with sauces that incorporate just a bit of acidity. *Ready to drink now and in the next 5-7 years. Retail price \$44; Wine club price \$37.40; 12+ \$35.20.*

91 Points: “Aromas of red currants, strawberries and potpourri with tangerine peel, rhubarb and subtle toasty notes. Medium-bodied and velvety tannins. Nice crispness. Drink or hold.”—JamesSuckling.com

[See Reviews for Our Pinot Noir](#)

2021 PRIMITIVO (2) | Sibling to California's own Zinfandel, this grape has a claim to fame going all the way back to the Middle Ages, when it was popular among the nobles of the Venetian Empire. They weren't wrong! Easy-drinking, with low tannin and ripe fruit.

Bright aromas of dried berries, sweet dried basil, bay and cocoa-dusted cherries. Medium-full on the palate with ripe and tangy flavors of berry and sour cherry. Bittersweet finish, with dark cocoa tannins that quickly dissipate. Full-flavored, fruit-driven, warming. A versatile wine to pair with dishes with tomato and/or savory characteristics: caramelized onion and gorgonzola flatbread, goat cheese and eggplant lasagna, pizzas and pastas with rich tomato sauces, and grilled meats, chicken and veggies. *Drink now, and in the next 7-10 years. Retail price \$42.00; Wine club price \$35.70; 12+ \$33.60*

93 Points: “Full of flavor while mouthwatering and juicy, this Primitivo delivers concentrated black fruits—berries, currants, and an accent of plum—with firm but ultra-fine tannins and an ultralong finish.” —Wine Enthusiast.

[See Reviews for Our Primitivo](#)

2020 RED (1) | The RED Blend is a perennial favorite, especially as the temperatures begin to drop, and barbecue gives way to braising and roasting. Deep purple-ruby color. Delicate initial aromas of soft fruit, dried herbs, pencil shavings and eucalyptus. The wine opens up with aromas of toffee, pretty dried floral, cherry cola and licorice. Finer textured than the 2018 or 2019. There's a pleasant tension in each sip: edgy tannins, baking chocolate and herbal elements offset by the cassis-like dark fruit. With just a little air, the tannins are almost completely tamed—decant for a softer wine. Ready and raring to pair with meaty, melty and savory dishes. Seared rare steaks with a board dressing, kalbi ribs, grilled portobellos, or maybe even juicy, crispy duck pancakes would be yummy with this versatile, balanced wine. Think moderate to rich dishes, especially those with an herbal component. *Drink now, and in the next 7-10 years. Retail price \$54.00; Wine club price \$45.90; 12+ \$43.20*

95 Points: “Rustic and pleasurable, this red blend is both captivating and surprising—it feels like a classic expression of old Napa Valley Bordeaux-style blends with a mouthwatering palate and lightly grippy tannins. Delicious.” —Wine Enthusiast

[See Reviews for Our RED Blend](#)

2019 CABERNET SAUVIGNON RESERVE (1) *Pre-Release* | Our Reserve level wines are “what if...” wines. What if we picked only the most interesting and flavorful fruit from the lowest-yielding, oldest vines? What if we used only new oak barrels? What if we tested each of the barrels against the others to see what we liked best? What if we kept asking, “What if?” until we ended up with a handful of barrels that we thought were particularly special? Well, that's what we did, and this is what we have.

The 2019 Cabernet Reserve, our second vintage, is deep, opaque ruby. It opens with subtle sage, mint, pencil shavings and conifer. Multilayered aromas, with dark, baked fruit hovering in the background. With air, the enticing dark fruit begins to emerge, adding blackberry syrup and cassis. Silky initial mouthfeel, deepening in flavor and complexity with more exposure to air. Patience is a virtue with this one. Allow the wine to open in the glass or aerate. Decanting now or cellaring highly encouraged. Tannins are fine-grained, cedary and the finish is long. Once opened, this wine is very approachable. Back-palate tannins will benefit

from taming with saucisson sec, a soy marinated skirt steak, and other full-flavored, rich dishes. *Drink now and in the next 10-15 years. Retail price \$120; Wine club price \$102.00; 12+ \$96.00.*

96 Points: “Hendry's 2019 Cabernet Sauvignon Reserve is hugely underpriced relative to the quality, offering complex notes of cedar cigar box and ripe cherries. Aged in 100% new Taransaud barrels for two years, it's full-bodied, with a seductive texture and expansive mouthfeel and a lush, creamy, mocha-tinged finish that lingers on the palate. Impressively, there's no heat evident despite a stated alcohol level of 15.9%. Drink date: 2025-2040. -Joe Czerwinski, Wine Advocate, October, 2024

[See Reviews for our Cabernet Sauvignon Reserve](#)

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**Friends of Hendry Case Club** members will receive: 4 bottles of 2021 Pinot Noir, 4 bottles of 2021 Primitivo, 2 bottles of 2020 RED, and 2 bottles of 2019 Cabernet Sauvignon Reserve

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#### LINKS

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