



**HENDRY**

FOUNDED IN 1939: CELEBRATING 85 HARVESTS IN 2024

## TASTE 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, including Chardonnay, Cabernet, and Malbec, plus Cabernet Franc for our Reds Only folks. We hope you enjoy all three!

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### FALL EVENTS 2024

**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

2022 BARREL FERMENTED CHARDONNAY (1) | There’s a reason this tasty wine is a Hendry classic, whether you’re having an elegant dinner out, cheesy pasta, or a simple snack. It’s just plain good! Grown in our old-vine Chardonnay blocks, and made *without* buttery malolactic fermentation. Bright acidity and a light hand with the oak mean the balanced flavors are ready for whatever your table holds.

The wine starts out with mouthwatering citrus, rich, toasted oak and browned biscuit aromas, giving a bit of a lemon-cheesecake vibe. Tangy lemon curd and bright apple acidity continue on the finish. The moderate oak aromas expand and bloom with air. Pair with halibut, chicken, lemon and ricotta pasta, most cheeses, white pizza, potato chips... The brightness and balance of this wine will make it a lively and reliable pairing partner. *Drink now and in the next 3-5 years. Retail price \$40.00; Wine club price \$36.00; 12+ \$34.00*

92 Points: “Rich and mouth-filling with flavors of ripe pear, toast and a squeeze of lemon.”—Wine Enthusiast

[See Reviews for Our Barrel Fermented Chardonnay](#)

2020 MALBEC (1) | Inky, deep purple, the 2020 Malbec is one of our limited-edition single varietal wines. Aged 15 months in French oak barrels, 40% new. This wine has fragrant dark fruit, leather, spice and pine in the initial aromatics. Smooth entry, palate coating but not overly heavy. Medium-bodied. Blueberries and cocoa on the palate. Fine-grained, moderate tannins. Bittersweet, baking-chocolate finish. Try with meaty flavors accented with herbs, like grilled lamb chops, steak with chimichurri or black bean chili. Drink now, and in the next 7-10 years. *Retail price \$40.00; Wine club price \$36.00; 12+ \$34.00.*

2020 CABERNET SAUVIGNON (1) | Classic Napa Valley Cabernet. 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. Among the last of the 2020 wines to be released.

Though this wine is approachable, and opens up quickly 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. *Ready to drink now and in the next 10-15 years. Retail price \$75.00; Wine club price \$67.50; 12+ \$63.75.*

[See Reviews for Our Cabernet Sauvignon](#)

#### NOTES ON 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, due in no small part to the dry conditions, wildfires struck the valley, bookending the harvest season: the LNU Complex Fire started on August 17th and the Glass Fire started on September 27. Sadly, a few of our fellow wineries in the north-east corner of the valley suffered damage from the fires. Others had no choice but to abandon the vintage due to the close proximity of acrid smoke to their vineyards or wineries.

In our part of the valley, for the most part, northerly winds prevented the worst of the smoke from lingering. At Hendry, 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 tested and monitored the wines for the presence of *4-methyl guaiacol*, the 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.

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Note: **Taste of Hendry “Red Only”** members will receive the 2020 Cabernet Franc, below, in place of the Barrel Fermented Chardonnay, for a total of three (3) bottles.

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2020 CABERNET FRANC (1) *New Release* | Have you heard the buzz? Cabernet Franc seems to be the next big thing. Pretty funny for a grape that has been around for hundreds of years. One of the modest parents of superstar Cabernet Sauvignon, Cabernet Franc is thought to have its origins in Basque Spain. Wine scholar Jancis Robinson calls it, “the more charming and more aromatic relative,” of Cabernet Sauvignon. What do you think?

Nearly opaque deep ruby color. Initial aromas of spice, oak and herbal elements, with berry fruit in the background. Mocha, cocoa, and berry flavors. Softer and finer textured on the palate than the 2018. Still somewhat young and should benefit from age and/or decanting, as it continues to evolve and unfold in the glass. This would be delicious with steak au poivre, grilled lamb, filet mignon with a demi-glace or a beef and mushroom pie. *Drink now and in the next 7-10 years. Retail price \$50.00; Wine club price \$45.00; 12+ \$42.50*

#### LINKS

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Past and current [Wine Club Shipment Details](#) can be accessed on our website anytime!

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