

HENDRY

FOUNDED IN 1939: CELEBRATING EIGHT DECADES OF FAMILY FARMING

TASTE OF HENDRY SPRING 2025

On many spring days, a band of bright yellow flowers stands out in sharp contrast to the blue-gray and drizzling sky above. In early February, heavy rains pushed Redwood Creek over its banks, into Block 3, where it flowed right on through, joining itself back at the white barn and almost (but not quite) stranding a surprised staff and guests at the bridge. The next day, picture-perfect white clouds floated through a calm blue sky as if none of it had ever happened. Welcome to springtime in the Napa Valley.

Pre-pruning is done, and final pruning will soon be completed. Weather permitting, we'll soon see the fuzzy pinkish buds and welcome green shoots that mean that warmer days—and a productive growing season—are ahead, and we'll all shake off the cobwebs of winter dormancy.

Below, your Spring Taste of Hendry Selections. We hope you enjoy them all!

THE 2025 WINE CLUB EVENT CALENDAR IS UP!

SPRING WINE SELECTIONS

2024 UNOAKED CHARDONNAY (1) New Release | Taste of Hendry club members are the first to receive this brand-new wine in 2025! The Unoaked Chardonnay highlights just how good our old-vine Chardonnay fruit is. Cold fermentation protects the flavors, resulting in a pure expression of the grape.

Light-bodied, with pleasing flavors of tangy apple and citrus. Balanced palate. Fresh and vibrant, with green apple and lemony acidity in the finish. Keep your food pairings light: Try grilled chicken breasts, lemony hummus or guacamole with chips, mozzarella with prosciutto and summer fruit-- or just sip all by itself! *Drink now and in the next 2-3 years*. Retail price \$28.00; Wine club price \$25.20; 12+ \$23.80

2021 BLOCKS 7 & 22 ZINFANDEL (1) | 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 planted here. George Hendry continued that long tradition when he planted Block 7 in 1975.

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. 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 grilled lamb chops brushed with soy sauce, 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 \$37,80; 12+ \$35.70

95 Points, Wine Enthusiast: "Full of power and concentration, this is a serious Zinfandel that delivers deeply toned flavors of black fruit, mixed berries, pine.... Distinctive and stimulating, this wine showcases how expressive the variety can be of where it is grown."

Read More Reviews for Our Blocks 7 & 22 Zinfandel

2021 RED BLEND (1) | The breakdown for this vintage is: 43% Cabernet Sauvignon, 18% Malbec, 18% Merlot, 17% Petit Verdot, 4% Cabernet Franc. The result? 100% delicious! Initial aromas are earthy and woodsy, with glimpses of redcurrant and plum jam fruit. On the palate, it starts out smooth, with plum jam fruit and fruity, sour and bitter components. Given a little time, it opens up nicely to a silky palate with black cherry fruit, finishing with firm, finegrained tannins.

A relatively large proportion of Cabernet for this blend—43%—makes the 2021 vintage of RED beautifully structured, so be sure to decant and/or age to enjoy it to its fullest. We can imagine this with slow-braised short ribs, beef and wild mushroom stew, anything with deep, meaty, or roasted flavors. *Drink now and in the next 7-10 years*. *Retail price \$54.00; Wine club price \$48.60; 12+\$45.90*.

91 Points, Wine Advocate: "These are honest, flavorful wines, offered at what can only be called consumer-friendly prices when compared to other Napa Valley wines. The composition of the Hendry Red Wine has evolved over the years, from a 60% Malbec offering in its first vintage (2001) to more Cabernet Sauvignon these days. It's a solid value in the Napa context, combining ripe berries and cherries with some slightly leafy elements on the nose, while the full-bodied palate is dusty and reasonably grippy, with those tannins joined by mouthwatering acids on the long finish."

Read More Reviews for Our Red Blend

Note: **Taste of Hendry "Red Only"** members will receive the 2021 Merlot in place of the Unoaked Chardonnay, for a total of three (3) bottles.

2021 MERLOT (1) New Release | Merlot is back! This red wine is the epitome of elegance: medium-ruby color, with notes of dark berries, toasted bread, evergreen and spice. Medium bodied with moderate tannins and mouthwatering acidity, it keeps you coming back for more! A gentle and easy-going red wine with enough structure to pair with meatloaf, grilled flank or skirt steak, or a filet mignon, especially one with a meaty, reduced sauce.

Each year, we pick and ferment the five Bordeaux varieties (Merlot, Malbec, Cabernet Franc, Petit Verdot and Cabernet Sauvignon) in small lots, aging them individually, each according to its own recipe of new and neutral barrels. After approximately one year of barrel aging, George Hendry selects the blend for our RED. In some years, we also choose to bottle small quantities of the individual components separately. The 2021 Merlot was aged a total of 15 months in French oak barrels, approximately 40% of which were new. *Drink now and in the next 7-10 years*. Retail price \$45.00; Wine club price \$40.50; 12+ \$38.25

LINKS

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Peruse our **Upcoming Events**

Past and current Wine Club Shipment Details can be accessed on our website anytime!

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