



WICKED Tasting Notes

Saturday, January 26 Hendry Estates Tasting

The Hendry family has been farming the same vineyard in Napa since 1939. The lessons learned in more than 70 harvests provide them with a level of knowledge and a connection to the land that is rare in Napa. The Hendry Ranch is composed of 114 acres of vineyard situated in the hills north west of Napa. This latitude in the valley experiences substantial marine influence, and allows them to grow 10 different varietals, each carefully distributed among their 47 vineyard blocks. All Hendry wines are made from estate grapes, and 2011 will be the 20th vintage of the Hendry label. Through the subtle use of oak, and restraint in ripeness, the Hendry Estates' wines are crafted to highlight the terroir of the vineyard.



2010 Unoaked Chardonnay - \$23.99

Peachy, lightly floral nose. Light-to-medium bodied, creamy mouthfeel. Forward fruit flavors most resemble stone fruits: nectarine and apricot, with lively acidity in the finish. The pretty, fresh fruit and floral nose of this wine are accentuated by the absence of oak.

2010 HRW Pinot Noir - \$19.99

Brilliant pale ruby color and immediate pretty Pinot Noir aromas. Aromas are floral, smoky and reflective of California's unique "transitional" climate zone between Carneros and the rest of Napa Valley. Balanced palate coverage and round cherry and light berry flavors. Very fine tannins. The minimal oak is subtle and integrated, adding an additional layer of complexity.
Great value!

2008 HRW Cabernet Sauvignon - \$26.99

This wine is 100% Cabernet Sauvignon. It was aged for 18 months in French Oak barrels, 10% of which were new. The remaining barrels are the 1 and 2- year-old barrels used in Hendry's estate Cabernet. Spicy, cherry aromas with cedar and cigar notes. Medium-bodied. Berry and cherry on the straightforward palate. Significant structure means this wine can stand up to short ribs and steaks with ease.

2009 Primitivo - \$39.99

Rich, enticing berry aromas. Juicy, tasty blueberry and blackberry fruit on the palate. Forward fruit. There is a very slight increase in the balance of tannins, which are still fine-grained, making this wine more versatile for food pairings with slightly heavier, richer dishes. Primitivo, with its full, forward fruit and moderate tannins, is typically a great partner for hard cheeses or dark chocolate, but it's also a great glass of wine by itself at the beginning or end of the evening.

2009 Block 28 Zinfandel - \$40.99

Deep berry and typical Block 28 spice. Fruit, acid and tannins are in balance. Velvety mouthfeel develops with exposure to oxygen. Dense flavors and aromas of dark berries, with complex secondary elements of spice and cocoa. Block 28 is a versatile pairing partner with medium-rich to rich meaty dishes that are grilled, braised, or cooked in a wood-burning oven.

2007 Cabernet Sauvignon - Regular price \$64.99 ... Tasting Special, just \$59.99

The majority of the grapes for this wine (54%) still come from Block 8. Deep and dense in color. Complex aromas include deep berry and smoky notes of herbs and wood. With significant air, flavors of berry/currant and cocoa emerge on the expansive mid-palate. Firm tannins provide structure for 10-20 years of further age. Decanting recommended. Enjoy this wine near-term with a grass-fed grilled rib-eye or other rich cut, scalloped potatoes and dark greens, or a fontina pizza with a drizzle of truffle oil.

