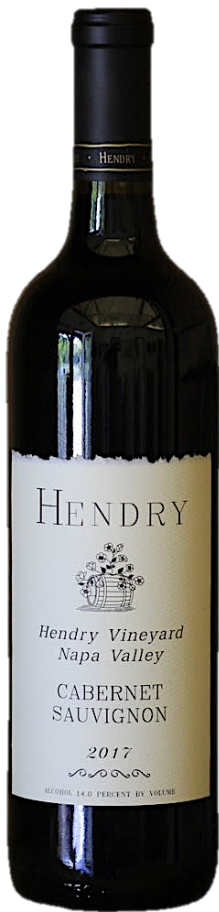


HENDRY CABERNET SAUVIGNON



100% Cabernet Sauvignon. Subtle at first, there is beautiful, textbook Cabernet fruit in the initial aromas, with pleasant berry/dark cherry, herbal elements and soft oak. Full-bodied, with balanced acidity and approachable tannins. Long, vibrant finish. Meats and cheeses will push the fruit to the forefront in this wine. Pair with charcuterie, parmesan crisps, a dry-aged rib-eye with a pan reduction (especially with truffle or mushroom), a simple cheeseburger (easy on the ketchup), or short ribs with mushroom polenta.

Hendry's Cabernet Sauvignon Blocks 8, 16, 17 and 18 are located on benchlands west of the town of Napa. The vines grow on thin, stony soil between 150 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate our vineyard's climate. After a warm extended maceration, the wine was aged 23 months in approximately 90% new French oak barrels, primarily Taransaud and Berger cooperage. 100% Cabernet Sauvignon. Unfined.

Margaret Munn and George W. Hendry purchased the HENDRY RANCH in 1939. Just 5 years later, George died suddenly from a heart attack and for the next 30 years, Margaret single-handedly maintained and managed the ranch (overseeing the farming of grapes, prune-plums, walnuts and cattle) and raised their 2 sons George O. and Andrew. In 1973-75, with the Napa wine industry changing, George O. built a reservoir and replanted most of the ranch to vineyard. 2 decades later he began to make wine; his first vintage was 1992. Over the years he sold smaller and smaller quantities and crushed more for his own wines. Today the Ranch covers 203 acres in the foothills of the Mayacamas mountains. The family bases their choices on a desire to continue farming their land ethically and sustainably, as they have done since 1939.

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Tasting Note:

HENDRY CABERNET SAUVIGNON

100% Cabernet Sauvignon. Beautiful fruit aromas with berry/dark cherry, herbs & soft oak; full-bodied, balanced acidity, approachable tannins; long vibrant finish.

Shelf Talker:



HENDRY CABERNET SAUVIGNON

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