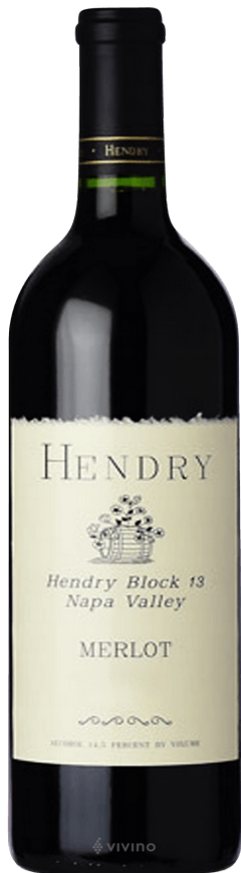


HENDRY BLOCK 13 MERLOT



100% Merlot. On the nose, deep, dark berries, toasted bread, evergreen, spice. On the palate, light-to-medium body, moderate tannins, and pleasant, dark berry and cherry fruit flavors, finishing with mouthwatering acidity. Balanced, flavorful, complex enough to return to in the glass for reexamining. A moderately structured wine that will be a versatile pairing partner, will pair with so many red-wine-friendly favorites: pot roast, burgers, meatloaf, warm-spiced shawarma, meaty Bolognese, or polenta with fontina and braised short ribs.

The Hendry Vineyard is located on benchlands west of the town of Napa. The vines grow on thin, stony clay soil between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate. Hendry Merlot is planted in blocks 13A (Clone 3), and 13B, (Clone 14). Block 13B is their oldest Merlot block, planted in 1995. Each year, they pick and ferment the five Bordeaux varieties 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 their RED blend. In some years, they also choose to bottle small quantities of the individual components separately. This wine was aged a total of 15 months in French oak barrels, approximately 40% of which were new.

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 BLOCK 13 MERLOT

100% Merlot. Aromas of deep, dark berries, toasted bread, evergreen, spice. Light-to-medium body, moderate tannins; dark berry & cherry flavors, finishing with mouthwatering acidity; balanced, flavorful & complex.

Shelf Talker:

HENDRY BLOCK 13 MERLOT



100% Merlot. Aromas of deep, dark berries, toasted bread, evergreen, spice. Light-to-medium body, moderate tannins & pleasant, dark berry & cherry flavors, finishing with mouthwatering acidity.

Balanced, flavorful & complex. A moderately structured wine that will be a versatile pairing partner: pot roast, burgers, meatloaf, warm-spiced shawarma, meaty Bolognese, or polenta with fontina & braised short ribs.

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