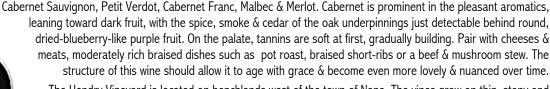
HENDRY VINEYARD RED



The Hendry Vineyard is located on benchlands west of the town of Napa. The vines grow on thin, stony and clay soils, between 200 and 300 feet above sea level. Morning fog and strong afternoon breezes from San Pablo Bay moderate the climate. Their vineyard is the sole source for grapes for all of their wines. It has been home to the Hendry family since 1939. Each year, they pick each of their small blocks of Bordeaux varieties, ferment them individually and then barrel age them for approximately one year. After the first year of barrel aging, George Hendry creates the final blend. His aim is to make a wine with a concentration, complexity and potential for aging, but with more subtle tannic structure than a 100% Cabernet Sauvignon wine. This wine was aged for 18 months in French oak barrels, approximately 70-75% 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

Hendry Vineyard Napa Valley

CABERNET

HENDRY VINEYARD RED

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Malbec & Merlot. Pleasant aromatics of dark fruit, with spice, smoke & cedar just detectable behind round, dried-blueberry-like purple fruit; tannins are soft at first, gradually building.

Shelf Talker:

HENDRY VINEYARD RED Cab Sauv, Petit Verdot, Cab Franc, Malbec & Merlot. Pleasant aromatics, leaning toward dark fruit, with the spice, smoke & cedar just detectable behind round, dried-blueberry-like purple fruit. Tannins are soft at first, gradually building. Pair HENDRY with cheeses & meats, moderately rich braised dishes such as pot roast, ndry Vineya Napa Valley braised short-ribs or a beef & mushroom CABERNET SAUVIGNON stew. The structure of this wine should allow it to age with grace & become even more lovely & nuanced over time. AN EASTERLY WINE SELECTION