



THIS KIT CONTAINS:

- 1 - 750 ml bottle each of the five Bordeaux components: Merlot, Malbec, Petit Verdot, Cabernet Franc and Cabernet Sauvignon
- 2 - 100 ml graduated cylinders
- 2 - 5 ml pipettes
- 4 - 3 ml transfer pipettes
- 1 - Hendry corkscrew
- 2 - 11 x 17 blending placemats
(Additional mats available as printable PDFs.)

YOU'LL NEED TO PROVIDE:

- Glasses for each participant
- Something to take notes with/on
- Receptacles for any unneeded wine

OPTIONAL:

- Sharpie for marking glasses/containers
(It comes right off glass with a gentle scrubbing!)
- Cheese, bread and olive oil, or other similar items on hand to nibble during tasting. All of these varieties are at their best when paired with rich, flavorful bites, but it doesn't have to be elaborate. *(Avoid spicy, strong or overly fruity flavors that might mask the flavors in the wine.)*

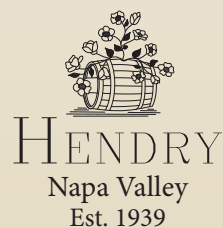
■ For larger or more casual groups, try lining up the component bottles together on a table or countertop for easy access, with the informational mats nearby. Place the long pipettes in the graduated cylinders, or any heavy vase or container that won't tip and will contain drips. (Be sure to protect any surfaces that might stain easily!)

■ Participants can sample and taste small amounts of each component separately, to focus on the unique character of each wine, and build their own personal mini-blend in their individual glasses. Note-taking optional!

Depending on your inclinations and your guests, you can make this as scientific or as relaxed as you like. Some folks like to structure the tasting as a competition. Or maybe you'd like to custom-build your blend to go with a favorite dish. This type of tasting would be great fun with a cheese and charcuterie offering, allowing guests to easily test-drive their custom blends with different foods.

Of course, you may choose a more contemplative strategy, and simply savor the unique flavors of these wines at your leisure. No matter what you do, we hope you enjoy this fun opportunity to delve into the art and science of Bordeaux-style blends.

CHEERS TO YOU, WINEMAKERS!



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HENDRY
Blending Kit



Have you ever wondered what it might be like to be a winemaker? Our beloved RED blend is a challenging but rewarding wine to make, and one George Hendry spends a lot of time thinking about each year. We invite you to get into the winemaker mindset and try your hand at making a Bordeaux-style blend of your own.

These full-flavored varieties all originated in the Bordeaux region of France, where they are typically used in combination, rather than individually. Many American winemakers also choose to combine them, as we do, creating blends that suit their vision of wine perfection. There are as many possible strategies as there are winemakers, so feel free to improvise!

1. PREPARATION

- For two participants or two teams, use the provided tasting mats. Each station should include: six sample glasses (or other containers), one graduated cylinder, one large and one small pipette, and something to write with. For larger groups, provide a mat, graduated cylinders, pipettes, and five sample glasses for each team, plus one glass per person for their individual blends.

- Pour a small sample (1-2 oz or 30-60 ml) of each of the wines into the five glasses. Place the samples on the mat, or, if sharing mats, label the base of the glasses to make sure they can be identified.

- Alternately, place the full bottles between the participants/teams, with the two mats on either side, and use the longer pipettes to draw samples directly from the bottles.

2. EVALUATION

- Taste through the samples, getting a feel for the flavors and sensations each provides. The “balance” of each wine is subjective. Each person will find different wines better balanced for their palate. Evaluating the wines prior to blending will highlight what each can contribute to the final blend.

Now that you have set up your station and sampled the component wines, you are ready to start!

3. BLENDING

Some winemakers prefer to choose one wine, such as Cabernet Sauvignon or Merlot, as a base, and then “adjust,” using some, or all, of the other four varieties, to create a wine that feels balanced to their palate. Others like to mix and match smaller quantities of all five. It’s completely up to you!

- Using either of the pipettes, or pouring directly from the bottle or sample glass into the graduated cylinder, measure small quantities of your chosen varieties, then empty each into your glass.
- Be sure to keep track of your additions to calculate the final percentages of your blend.

**To take a sample from a bottle with the long pipette, put the pointed end into the bottle, cover the open end of the pipette with your finger or thumb, release any excess back into the bottle, and release the desired amount into your glass. To pull wine from your sample glass with the suction pipette, squeeze all of the air from the bulb, then allow the suction to draw the wine into the tube.*

- When you feel like you’ve created a blend that has all the elements you like, swirl, sip and revise, if necessary, by adding more of the desired components.

The percentage of each variety is equal to the milliliters of the variety divided by the total milliliters in the blend.

Ex: 10 ml Merlot/50 ml blend =
10/50 or 20% Merlot

- Share and compare your blends!

Feel free to share your creations on Instagram or Facebook, too! Let us know the name of your blend and what’s in it. (#myhendryblend)

