



Hardesty Cellars

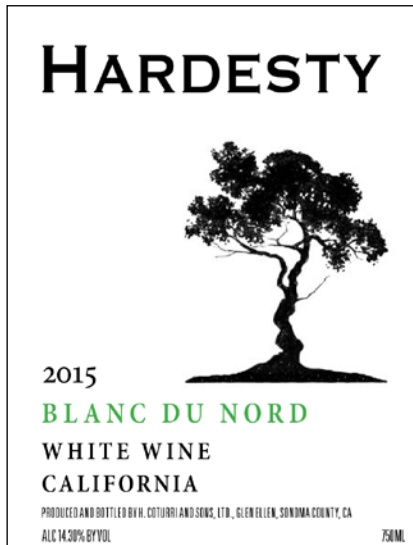
Hardesty Cellars was founded in 2006 by organic grower and natural winemaker Chad Hardesty. Chad was born in southern California, but headed north to work on, and later start, an organic fruit and vegetable farm, producing for local restaurants and farmers markets.

With this background in agriculture and a firm belief in the natural and organic production of foods, Chad set out to grow and make high quality wines that are true to the idea of terroir and not manipulated in any way. Producing several non-commercial vintages after apprenticing under California's Pioneer Natural Winemaker, Tony Coturri. The 2008 wines represent his first commercial vintage.

Hardesty Cellars sources its grapes from Winnett Vineyards, which Chad has tended the vines for each vintage released. Winnett Vineyard's is a small organic

family vineyard in Willow Creek, Humboldt County, along the far reaches of coastal northern California.

Located 250 plus miles north of San Francisco, Willow Creek is a designated AVA or American Viticultural Area, and the only one in Humboldt County. Geographically Humboldt county shares a boarder with Mendocino county along the rugged North Coast. Willow Creek is a small community in the Trinity River Valley, a wild and mountainous region. Warm Inland air during the day and cool ocean breezes at night coupled with a long growing season make for optimum ripening of lush, full fruit flavors while maintaining good, crisp acidity. The vineyard is perched on a south/southwest facing hillside at 900 feet elevation.



Blanc du Nord 2015

APPELLATION Humboldt County

GRAPES Sauvignon Blanc, Semillon and Viognier

AGE OF VINES 15 years

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Petrolia Vineyard

SOIL COMPOSITION Fine clay-sandy loam covers the sur-
face with alluvial deposits.

YIELD 20 hectoliters per hectare

CERTIFICATION Practicing Organic

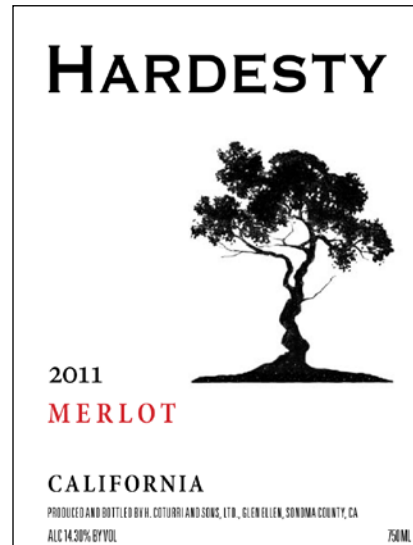
VINIFICATION Must chilled for 24 hours, racked off
gross lees directly into neutral French
oak barrels and aged for four months.
Unfined and unfiltered.

SULFITES No Sulfites added
only natural sulfites present.

ALCOHOL CONTENT 14.3°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site , by hand



Merlot 2011

APPELLATION Humboldt County

GRAPES 100% Merlot

AGE OF VINES 20 years

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Willow Creek Vineyard

SOIL COMPOSITION Franciscan shale.

YIELD 20 hectoliters per hectare

CERTIFICATION Certified Organic

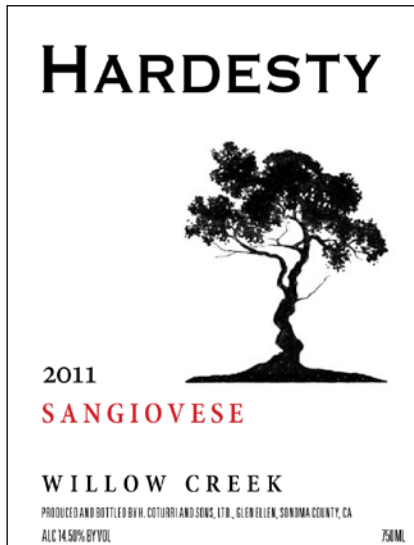
VINIFICATION Three week maceration, punchdown by
hand before basket pressing into neutral
French and American oak barrels and
aged 22 months. Unfined and unfiltered.

SULFITES No Sulfites added
only natural sulfites present.

ALCOHOL CONTENT 14.3°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site , by hand



Merlot 2011

APPELLATION Humboldt County

GRAPES 100% Sangiovese

AGE OF VINES 20 years

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Woodenville Vineyard

CERTIFICATION Practicing Organic

VINIFICATION Native yeast spontaneous fermentation, 2 weeks skin contact and pressed in traditional basket press. Aged 22 months in neutral French oak and bottled without filtration or fining.

SULFITES No Sulfites added
only natural sulfites present.

ALCOHOL CONTENT 14.5°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site , by hand

