

HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2014 ROSÉ

The 2014 Hendry Rosé is a dry wine with no residual sugar, which is the result of a saignée of a unique combination of varietals grown in our vineyard. The blend of varieties changes every year, typically a Zinfandel-focused wine, with the addition of Primitivo and Bordeaux varieties.

This year's unique blend is: 47% Zinfandel, 20% Primitivo, 9% Merlot, 11% Cab Franc, 7% Petit Verdot and 6% Cabernet Sauvignon.

Saignée is the process of “bleeding,” allowing the sweet, free-run juice to run out of the tank and into a smaller tank during the early stages of fermentation. This concentrates the phenolics—the colors, flavors and tannins—in the wines that remain in the tank, resulting in darker, more flavorful reds. As a bonus, a small amount of color absorbed from the skins produces a light, dry rosé that is perfect for warm-weather drinking. The wine was fermented entirely in stainless steel.

A cool fermentation temperature of 50-59° was employed to preserve the bright fruit flavors. It is important to note that this wine, though fruity, is fermented to dryness, with no residual sugar.

Deep pink color. Herbal and strawberry flavors and medium-high acid. A wine perfect for warm-weather drinking, well-chilled, with simple foods.

The alcohol is 13.5%.
692 cases produced