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HENDRY



Est. 1939

CELEBRATING OVER 75 YEARS
of WINEGROWING

HENDRY VINEYARD
NAPA VALLEY
2015 ROSÉ

The 2015 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: 57% Zinfandel, 22% Cabernet Sauvignon, 18% Primitivo, and 3% Petit Verdot.

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.

Bright, fruity aromas and flavors of strawberry, stone fruit and citrus. A simple, straightforward dry rosé wine. As George Hendry puts it, this is a “screen-porch” wine, made for warm-weather drinking, well-chilled, with simple foods.

Alcohol is 13.5%

Only 600 cases produced

TA: 5.7

VA: .22