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**HENDRY  
NAPA VALLEY  
ROSÉ  
2010**

The 2010 Rosé is the result of a *saignée* of both Zinfandel and Cabernet Sauvignon, along with just a little bit of Cabernet Franc and Primitivo. Saignée is the process of “bleeding,” or allowing the sweet, free-run juice to run out of the tank and into a smaller tank for fermentation. This lowers the alcohol in the red wine, concentrates its colors, flavors and tannins, and in the process, produces a light, dry rosé that is perfect for drinking in the summertime while we’re waiting for the reds to barrel age.

The wine had a long, cool fermentation in small bins to preserve bright fruit flavors, followed by five months in stainless steel before bottling. Primarily Zinfandel in 2010 (the blend changes according to the saignées each year) with 5% Primitivo. It is important to note that this wine, though fruity (and yes, pink) is fermented to dryness, as are all of our wines, with no residual sugar.

Well-chilled, its clean, bright, citrusy fruit and palate-cleansing acidity are just right with picnic foods on a warm afternoon, or to accompany a simple barbecue-roasted chicken on a summer evening. Great with fish tacos, too! As George puts it, this is a “screen-porch” wine, made for warm-weather drinking, well-chilled, with simple foods.

The alcohol is 13.7%.  
525 cases produced