


HENDRY   
CELEBRATING 75 YEARS of WINEGROWING  
1939 - 2014

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HENDRY VINEYARD  
NAPA VALLEY

2013 ROSÉ

The 2013 Rosé is the result of a *saignée* of Zinfandel, Cabernet Sauvignon and Primitivo.

Saignée, or “bleeding,” is the process of allowing the sweet, free-run juice to run out of the tank and into a smaller tank for fermentation. This concentrates the phenolics— the colors, flavors and tannins—in the remaining wines. As a bonus, it 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 60-62° 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.

Brilliant pink color. 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.

The alcohol is 13.5%.  
692 cases produced