

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2020 ROSÉ

The blend for this dry rosé changes each year, but is typically Zinfandel-based. This year's blend is: 80% Zinfandel and 20% Primitivo, both from *saignée*.

For those who may be new to Hendry wines, or to the way we make our rosé, *saignée* is the French word for the process of draining off some of the still sweet, free-run juice from red wines during the early stages of fermentation, when the skins are still in contact with the juice. The small amount of color in the juice, absorbed from brief contact with the skins, produces a light pink rosé.

A cool fermentation in stainless steel preserves the bright fruit flavors. The wine is always fermented "to dryness," meaning less than .3 g/l residual sugar, so it's not sweet, although it is definitely fruit-forward. A small amount of finished Primitivo creates the final, familiar rosy pink tone and full flavor in this wine.

Bright, fruit-driven, with strawberry, raspberry and herbal aromas and flavors. Juicy and tangy on the palate, with mouthwatering, medium-high acidity. The small percentage of finished (i.e., red) Primitivo that gives this wine its robust pink color also lends a touch of body and structure, allowing the Hendry rosé to stand up to a wide range of foods. Grill, chill, sip or sup, whether it's barbecued chicken, grilled shrimp, prosciutto pizza, veggie plates, or fish tacos. *Drink now, and in the next 2-3 years.*

Alcohol 13.4%

357 cases produced