

HENDRY



Est. 1939

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2022 ROSÉ

A dry rosé made from Hendry Ranch Zinfandel and Primitivo. A blend of saignée juice from the Zinfandel grapes in Blocks 7 & 22 (96%) with a small addition of Primitivo from blocks 10 and 24 (4%).

Saignée is the French word for the process of “bleeding,” or draining off some of the still sweet, free-run juice during the early stages of red wine fermentation, when the skins are still in contact with the juice. This concentrates the phenolics (the colors, flavors and tannins) in the red wine that remains in the tank, resulting in darker, more intensely flavored wines. The small amount of color in the juice, absorbed from brief contact with the skins, produces a light pink, dry rosé that is perfect for year-round drinking.

The wine was fermented entirely in stainless steel. A cool fermentation temperature of 50-59° preserves the bright fruit flavors. Though fruity, the wine is always fermented to dryness, with less than .3 g/l residual sugar. A small amount of finished Primitivo creates the final, rosy pink tone and full flavor in this wine.

The Hendry rosé is bright, fresh and completely dry, bright and fruity, dominated by red fruit notes of raspberry and strawberry. A dash of finished Primitivo in the final blend gives it nice structure, as well as its “looks-pinker-than-it-tastes” appearance. Great by itself, with appetizers, or even BBQ chicken! Grill, chill, sip, whether it's barbecue, grilled shrimp, prosciutto pizza, veggie plates, or fish tacos. A flavorful, fruit-forward, juicy wine.

Alcohol 13.8%

447 cases produced