

HENDRY



Est. 1939

CELEBRATING EIGHTY-FIVE YEARS OF FAMILY FARMING

HENDRY VINEYARD NAPA VALLEY

2025 ROSÉ

VINEYARD The Hendry vineyard lies on gentle, rocky slopes between 150 and 300 feet in elevation. The style and structure of our wines is moderated by our rocky soils, along with cool breezes and fog from San Pablo Bay. We have 114 acres under vine, and are able to grow a dozen different varieties due to the conditions here at the southern end of the Napa Valley. All of our wines are made exclusively from estate grown grapes.

COMPOSITION 77% Zinfandel (saignée), 23% Primitivo (includes 5% finished Primitivo)

WINEMAKING “Saignée” is the French word for the process of “bleeding,” the fermenting grapes. We take some of the sweet, free-run juice from the tank before it absorbs very much color from the grape skins. This concentrates the colors, flavors and tannins in the red wine that remains in the tank. Then we turn the extra juice into a bright pink, dry rosé that is perfect for year-round drinking.

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 .3 g/l residual sugar. Its vibrant rose color and full, food-friendly flavor come from a 5% addition of the finished Primitivo.

NOTES Vibrant medium-pink in color. Mouthwatering aromas of tangy raspberry, strawberry and orange peel, and dried apricot in the finish. Light to medium-bodied. A dry rosé, with .3 g/L residual sugar, this wine always looks pinker than it drinks. Drink year-round, with or without food. Try with: prosciutto-wrapped nectarines, grilled zucchini sprinkled with savory feta, or a thin, crispy herb and olive pizza.

Alcohol: 13.7 %

Cases: 400

TA: 5.93

VA: .22