

CELEBRATING EIGHT DECADES OF FAMILY WINEGROWING

HENDRY VINEYARD NAPA VALLEY

2024 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 This is a dry rosé made from 50% Zinfandel and 50% Primitivo, from saignée.

WINEMAKING "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 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 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.

NOTES Vibrant medium-pink color. Mouthwatering aromas of tangy raspberry and strawberry. Light to medium-bodied. Plenty of acidity and citrus zest flavors on the finish. A dry rosé, this wine always looks pinker than it drinks. This is a rosé you can drink year-round, with or without food. Try with grilled zucchini sprinkled with feta, grilled shrimp, prosciutto-wrapped nectarines in the height of summer, vegetarian mains. A flavorful, easy-drinking, juicy wine. Drink now through 2028.

Alcohol 13.4% Cases produced: 400

TA: 6.24 VA: .19