



4038 BIG RANCH RD., NAPA, CA 94558
PH: 707.257.7555 | WWW.BIALE.COM

2014 ALDO'S VINEYARD ZINFANDEL, OAK KNOLL DISTRICT, NAPA VALLEY

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during Prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry - leaving young Aldo and his mother, Christina, to run the ranch. For decades, Aldo, Christina, and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80 year old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days a sprinkling of other varieties is found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Alicante, and even Golden Chasselas.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/17/2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

Alcohol: 15.4%

Winemaker's Tasting Notes:

This wine melds both black and red fruit profiles combined aromas of spiced gum drops, clove, Worcestershire sauce, peach and vanilla characters. A plush soft entry leads to escalating tannins with flavors of fleshy melon, papaya, dark plum and figs. A mouthwatering and lengthy finish show signs of great ageing potential.



4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 GAUDI CARLI CALISTOGA APPELLATION, NAPA VALLEY BARBERA

CLASSIC CARLI

Next to Petite Sirah, Barbera may be the most underappreciated grape in California. In Napa Valley, where the “savage grape” Cabernet Sauvignon is king, Barbera is practically non-existent. Maybe that’s why we love the rare Gaudi Carli vineyard so much – we have a big soft spot for stray dogs. This one happens to have a huge heart plus pedigree. Barbera is one of the classic varieties of northern Italy and produces some of our favorite wines to serve with meals.

At Gaudi Carli in Calistoga, we are dealing with a little patch of the only old vine Barbera we know of in Napa Valley and it is loaded with character. Who we have to thank for sticking with this 80 year-old vineyard is the Torigino family, who together over decades, have kept the scant last acre of Gaudi Carli’s original vineyards going. Just amazing it’s still there...

The 2014 Gaudi Carli Barbera is without question our ripest and richest yet.

A wine like this will be absolutely delicious to serve for several years to come with hearty soups, stews, grilled sausages, and pizzas with sun dried tomatoes. A perfect match to buttery mushrooms. Just perfect and lovely.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size. The conditions were ideal for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9-22-14

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 18% new. Aged 14 months. Just 49 cases produced.

Alcohol: 14.0%

Winemaker’s Tasting Notes:

A jazzy little number with a nose full of orange zest, Bing cherry, clove, toasted walnut, dried grass, parsnip, root beer and maple. Medium bodied with fleshy tannins lend way to some, earthier Barbera flavors of cassis, blackberry and porcini mushroom. The vibrant fruit is kicked up with a nice balance of fresh acidity which makes for a mouthwatering finish.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 BLACK CHICKEN NAPA VALLEY ZINFANDEL

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with additional grapes from our neighboring winery vineyard in the Oak Knoll District, Black Chicken stands as the ultimate expression of Zinfandel from the cool southern Napa Valley, and perhaps the most famous icon of Napa Valley Zinfandel in general.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size. The conditions were ideal for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9-6-14 to 9-27-14

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

Alcohol: 15.3%

Winemaker's Tasting Notes: The Oak Knoll Winegrowing region is prevalent in this wine with its dark color, ripe aromatics and juicy acidity. The nose is full of Blackberries, vibrant black cherry, dried berries, maple, brown and black spices, cinnamon and ginger bread. The entry is soft and gives way to supple round tannins with a delectable center and persistence of fruit. The lovely finish is the signature of this elegant, surprisingly feminine, and remarkably balanced Zinfandel that is immediately drinkable and worthy of 5 to 7 more years of cellar time.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 BEDROCK VINEYARD SONOMA COUNTY ZINFANDEL

THE RISE OF BEDROCK

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/3/2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.7%

Winemaker's Tasting Notes: Elegant, graceful, pleasing tannins, black cherry, dark berries, white peach, raspberries, ginger, dark tea and red candy apple. Classic Sonoma Zinfandel for nearer term drinking – because why wait? This wine is pleasurable now and will be drinking beautifully over the next 2-3 years.

Only 282 cases produced.



4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 FALLERI VINEYARD NAPA VALLEY ZINFANDEL

This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by immigrant Argentina Falleri in 1924. The vineyard was maintained by Argentina's daughter Olivia and today is cared for by Argentina's granddaughter, Sonya Spencer. Only 50 cases were produced from this relic of Calistoga history.

Vintage Notes: Textbook season: good winter rainfall, a mild spring, excellent fruit set, no weather extremes, cool nights, a mild Fall and harvest.

Harvest Dates: 9/8/2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

Alcohol: 14.3%

Winemaker's Tasting Notes: Unique aromas of tree fruits, sugar cookie, green tea, chamomile, dried grasses, dried red apple and raspberry. Light and delicate, this wine should be enjoyed as a sipping wine or with light fares.

Only 48 Cases Produced

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 FOUNDING FARMERS NAPA VALLEY ZINFANDEL

ORIGINAL ZIN

This delicious Zinfandel is a tribute to the wine pioneers of Napa Valley who were the first to plant Zinfandel. Across the board they selected vineyard sites that modern soil-savvy winemakers would consider ideal. We now appreciate that the original winemakers knew what they were doing by planting vines on the more elevated, rocky, gravelly, and sloped terrain that is so prized today by those who are pursuing greatness in wine. In this case, Founding Farmers is sourced mainly from grapes grown at Varozza Vineyard, and Old Kraft Vineyard – two of the oldest estates in St. Helena.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/4 – 9/20, 2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 15.2%

Winemaker's Tasting Notes: The mature and old vines here produce a St. Helena/old-world style Zinfandel that is at its heart alluring, charming, feminine, cuisine compatible, and incredibly inviting to sip and savor. Stone fruit, cherry, dried cherry, brown sugar, apricot, dried strawberry, red vines, vanilla, ginger, oatmeal cookie, fine tannins, and stony mineral notes.

Only 314 cases produced

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 GRANDE VINEYARD ZINFANDEL, NAPA VALLEY

Just east of the historic Silverado Trail near the town of Napa, lies an old Zinfandel vineyard that is one of our favorite historic family stories in Napa Valley.

Dorothy Rossi and her son, Tony Rossi, take care of an old-vine vineyard that was planted by Dorothy's father, Theodosio Grande, in 1920 – the same year that Dorothy was born!

This family tradition is a classic example of what gave birth to the international stature that today's Napa Valley now enjoys. At the turn of the 20th Century, immigrants settled in California's rural valleys to farm fruits and vegetables, livestock, poultry, raise their own food, and grow wine grapes, mostly Zinfandel, (and Petite Sirah) to sell to winemakers and to make their own wine. Zinfandel was the consensus favorite among wine growers in early California: a hearty producer and highly flavorful grape that was perfectly suited to the healthy soils and sunny climate of California.

Theodosio Rossi was no exception. Having arrived in Napa from Venice, Italy, Theodosio soon planted Zinfandel, pears, prunes, and walnuts. He also built a farmhouse, chicken coop and barn, all of which still exist, as though having been preserved in some sort of agrarian time capsule.

Driving into the Rossi property today is like going back in time to the early days of Napa Valley. Not much has changed. Dorothy and Tony tend daily to the vines, coops and orchard. And every autumn the pickers hand-harvest perfect bunches of Zinfandel into bins. Starting in 2001, all those Zinfandel bunches began to be delivered to the Biale winery, where we cherish the fruits of the labors of Theodosio Grande and his offspring – a genuine and sweet family tradition that daily reminds us of Napa Valley's agricultural origins.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/8/14 and 9/20/14

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Gravity fed into open-top fermenters and punched down three times per day. Pressed to Burgundian oak – 22% new. Aged 14 months. Only 383 cases produced.

Alcohol: 15.4%

Winemaker's Tasting Notes: Beautiful purple hue. Layers of aromatics including cranberry, peach, camphor, banana bread, cumin, dried herbs, currants, juniper berry and white pepper. Soft entry that is fresh and supple. Building tannins with flavors of blackberry, quince and spiced cake. This wine has a long finish showing great aging potential.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 LIMERICK LANE RUSSIAN RIVER APPELLATION ZINFANDEL

We are tremendously honored to be releasing our second edition of Zinfandel from the historic Limerick Lane Vineyard, located near Healdsburg at the northeast corner of the cool Russian River AVA. This vineyard was first planted in 1910. Today, the estate vineyard comprised of historic vines as well as newer plantings is owned by longtime grape grower and Biale fan Jake Bilbro, who is producing wines under the updated Limerick Lane label and is sharing small amounts of his prized fruit with only top producers.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 8/30 & 9/3, 2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.8%

Winemaker's Tasting Notes: Deeply extracted color with complex layers of rustic and spicy aromatics which lead to notes currant, rhubarb, cherry cola, violets, cedar, cinnamon, cocoa powder and graham cracker. A fresh and pleasant mouth-feel lends way to flavors of strawberries, raspberries, red licorice and black cherry. Full bodied with a plush texture and a long mouthwatering finish. Only 94 cases produced

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 R.W. MOORE VINEYARD COOMBSVILLE, NAPA VALLEY ZINFANDEL

HERITAGE ON HAGEN

Historic Hagen Road runs east-west across Napa Valley's Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region's cool and hilly conditions in southern Napa Valley. The Moore Vineyard lies smack dab in the district's middle on Hagen Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired dentist, who purchased the property as his first home in the 1980's. This is the oldest vineyard in Coombsville and amazingly enough – the region's only Zinfandel. This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/15/2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 15.4%

Winemaker's Tasting Notes: Dark blue-black color, concentrated, extracted, dark aromas of boysenberry, blackberry, dark cocoa, subtle mint, chamomile, fresh herb and Earl Grey tea and lychee. Polished, gentle but building tannins, round, deep mid-palate fruit, fresh acidity. Supremely age worthy. A layered, textural and complex blockbuster of Coombsville Zinfandel. If cellared well, this wine will continue to improve for the next 3-5 years.

Only 409 cases were produced



4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 MONTE ROSSO ZINFANDEL, MOON MOUNTAIN, SONOMA COUNTY

There's nothing quite like it. **Huge, twisting, gnarled, mountain-rooted Zinfandel vines** with a view of Sonoma Valley, San Francisco, and the Bay Area - **thriving plants that are still producing thrilling wines since their origins in the 1880's**. Even the most jaded wine veterans are struck with awe upon seeing the great Monte Rosso Vineyard.

Louis M. Martini purchased this lofty site on the Sonoma side of the Mayacamas shortly after Prohibition. Labeled originally as "California Mountain" Zinfandel, it became the source for many compelling, age worthy, and underrated bottlings under Martini's namesake label.

The Martini Winery has shared some of the prized fruit over the decades with several Zinfandel winemakers, and the Monte Rosso Vineyard has gone on to achieve legend status on the Martini label and on other labels, including Biale.

At an average of about 1500' elevation, with its reddish volcanic soils filled with rock and iron, **Monte Rosso speaks clearly and firmly as to its sense of place**. Sometimes wine newbies wonder what all the fuss is about in red wines, but this is one of those examples of fine red so filled with tantalizing character that you can't help but sit back, sip slowly, and ponder the power of the site.

Try visualizing those pioneering laborers digging into a remote Californian mountainside simply in order to grow delicious wine. To Biale, Monte Rosso is a national treasure and we are proud to be one of the fortunate winemakers to craft a classic from this rare repository of some of America's most historic grapevines. Long live Monte Rosso!

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 8/31/14

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86 °F. At dryness, we lightly press to 100% Burgundy oak barrels of which 23% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 17 months. 495 cases produced.

Alcohol: 15.0%

Winemaker's Tasting Notes: This is the Grand Daddy of wines! Full of exotic fruit aromatics as well as cinnamon, wild iris, pomegranate, toasted oats, mixed dried fruits, blueberry and ginger bread. A gentle entry with good weight is balanced with minerality and zesty, natural acidity. Mountain tannins assure us of this wines graceful aging potential.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 OLD KRAFT VINEYARD ST. HELENA APPELLATION ZINFANDEL

It's a gratifying feeling knowing we helped to save a piece of Napa Valley vineyard history.

Franz Kraft was a prominent winemaker in the earliest days of St. Helena in the period around 1860. His vineyards and winery were on the west side of town on Madrona Avenue. The iconic old native stone winery is now a cellar for the acclaimed Spottswoode Winery and most of the original old vineyards have been replaced – except for an old patch to the north of the winery that is part of the family estate of Bill and Margie Hart.

Instead of tearing out the original Zinfandel and Petite Sirah vines that were planted in the 1890's, Bill and Margie decided to go with the recommendation of vineyard guru Bill Pease who saw potential in the craggy, twisted plants. Bob Biale was brought in to assist and a project ensued to revitalize this rare swath of winemaking history. Bill and Margie agreed to sell all the fruit to Biale with the hope of one day being able to vinify and vineyard-designate this historic wine.

Starting in 2002, drainage, irrigation, soil amendments, pruning, and inter-planting were utilized to bring the vineyard back to productive health, and in 2006 the wine had progressed to the point of being worthy as a new special bottling among the series of Biale Zinfandels. A number of Petite Sirah vines were also part of the vineyard and wine from those grapes has the potential to become a Biale bottling as well.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/4/2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months. Just 397 Cases Produced

Alcohol: 14.5%

Winemaker's Tasting Notes: Fragrant, fruit-packed and luxurious on the palate, the 2014 Old Kraft Vineyard Zinfandel is perhaps our favorite vintage - so far. Gentle tannins, rounded edges and an array of blackberry, black cherry, black tea, white pepper, plum preserves, warm stones, fine leather, and toasted notes. Gentle tannins which evolve in the glass promise a bright and long future in the bottle.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 PALISADES VINEYARD PETITE SIRAH, CALISTOGA, NAPA VALLEY

Domenico Barberis sure knew great potential when he saw it. The young immigrant was from the same village in Italy, Murialdo, as Bob Biale's grandmother – Nonna Christina Biale. Barberis came to Calistoga in 1902 and soon thereafter was able to start a vineyard and ranch as well as his large family on a scenic property on Horns Creek.

This eastern side of Calistoga features **the spectacular geological formation named the Palisades**. These dramatic west-facing cliffs are composed of igneous rock and were formed from volcanic upheaval millennia ago. The geological formation stretches for over two miles and reaches elevations at over 3000 ft. It's no wonder the farmland below is perfectly suited to wine grapes. An active creek bed, stones, gravel, and well-drained soil, not to mention extended sunlight, are ideal conditions for ripening grapes for red wines.

The Palisades Vineyard owners are Felicia and Steve Woytak who take great pride as stewards of this historic landmark.

The results in a wine glass are as dramatic as the setting.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size. The conditions were ideal for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/9/2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and pumped over two to three times per day. Pressed to Burgundian Oak – 30% new. Aged 18 months.

Alcohol: 14.4%

Winemaker's Tasting Notes: A dramatic vineyard which produces dramatic wines. Inky dark color and aromas of dusty blue and black fruits, black olive, Asian sauce, dark plum, tobacco, licorice and purple flowers. The flavors consist of black currants, baking chocolate, lychee, marbled rye and smoked ham. The wine manages to retain a sense of elegance and refinement while coating the entire palate with deep structured tannins. A true pleasure to drink now, and could be a cellar treasure for a at least a decade.

Only 204 cases produced.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 PAGANI RANCH SONOMA COUNTY ZINFANDEL

SONOMA'S OLD VINE CLASSIC

This richly-fruited Zinfandel is our second vintage from the Pagani Ranch - certainly one of the most famed and sought-after vineyards in Zin-dom.

Dino Amantite and his mother Norma Pagani Amantite are the devoted caretakers of this iconic and hallowed ground in Sonoma at Dunbar Road and Highway 12 that has been in their family for over a century.

Planted originally in the 1880's then added to in the 1920's by Felice Pagani, most of the original vines still produce beautiful fruit. Much of it is field-blended: Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir and numerous others -like a big old vine salad of many heritage varieties, if you will.

Vintage Notes: Early harvest yields high quality wine grape crop. In spite of the drought and the South Napa earthquake, vintners are using words like “quality,” “depth of flavor” and “excellent” to describe their expectations for the 2014 vintage in Napa Valley. Harvest started and ended earlier than usual. Nearly all harvest activity was completed by the third week in October.

Harvest Dates: 9-20-14

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86 °F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

Alcohol: 15.0%

Winemaker's Tasting Notes: Blackberry, blueberries, ripe plum, apricot, fig, baking spices, cola, graham cracker, smoked cured meats and some herbal tones. An integrated package of fat tannins and pleasing taut acidity. This is a big structured Zinfandel to watch develop over months and years to come.

Only 300 cases produced.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 PETITE SIRAH DESSERT WINE NAPA VALLEY APPELLATION

Made from Petite Sirah from the Obershulte Vineyard in Chiles Valley, Napa Valley

This is our eighth bottling of classic old-world method Port-style red wine. Petite Sirah with its brawny structure and deep black fruit is an ideal grape variety for making Port.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Consistent temperatures for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and ripening.

Harvest Dates: 9/12/14

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. Assistant winemaker Steve Capavilla takes the reigns on this wine once the fruit arrives to the winery. He monitors the brix, temperature, sets the treading schedule and makes the important decisions on timing of fortifications and pressing.

As in traditional Port making, the ripe Petite Sirah grapes were gently crushed by being repeatedly walked around upon in bins or “lagares” for approximately 15 to 20 minutes three times per day by a team of female treaders, or “Treadettes” (as in treading, or, “cavort-ing”). High-proof grape brandy is then added to stop fermentation before dryness at 10 degrees Brix in order to impart the wine’s balanced natural sweetness. The fruit is gently pressed and aged in neutral French oak barrels for 18 months.

Alcohol: 19%

Winemaker’s Tasting Notes: Inky dark purple, aromatic black currants, blueberry, graham cracker, cedar, hints of clove, mocha, and black tea. Medium sweetness, firm structure, balanced fruit, acidity and alcohol. Made more in a vintage style as opposed to an aged tawny, this is a Port that drinks beautifully and shows 10-15 years ageing potential.

Only 119 cases were produced.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 ROYAL PUNISHERS RUTHERFORD, NAPA VALLEY PETITE SIRAH

Petite Sirah was the most commonly planted grape in Napa Valley for nearly a century and now we are witnessing a resurgence and new appreciation for this historic hero variety!

Known for its dark color, firm structure, and deep blue and black fruit flavors, it is perfectly suited to Napa Valley's moderate and dry growing season.

Petite Sirah was also a favorite grape among winemakers looking to pump up underpowered wines in need of deep fruit, color, and structure. Its natural versatility made it a great counterpart to all red varieties including Zinfandel, and Cabernet Sauvignon.

Vintage Notes: Warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Consistent temperatures for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and ripening.

Harvest Dates: September 11, 2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 30% new. Aged 17 months.

Alcohol: 14.9%

Winemaker's Tasting Notes: The 2014 Royal Punishers has an intense deep, dark blue/black color profile. Exploding aromas of plum, quince, violets, fig cookie, molasses, caramel and marbled rye awaken the nose. The entry is soft and subtle, then builds into a broad mid palate structure which has layers of ripe, black fruit flavors. The tannins are mouthwatering and medium grained which hold the fruit profile and carry a long, lingering finish.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 ROCKPILE ROCKPILE APPELLATION ZINFANDEL

ROCKIN' THE ROCKPILE

This relatively new appellation in remote northern Sonoma County is something special, and its most recognized grape variety Zinfandel. It's like a Zinfandel district up there. However, there are other varieties planted, too, such as Petite Sirah, Syrah, Cabernet Sauvignon, Cabernet Franc, Malbec, Petite Verdot, and several heritage Porto varieties.

The historic Mauritson family has been ranching the region above Dry Creek Valley for going on six generations and after a huge Lake Sonoma was created in the 1980's, the Mauritsons and other winemaker/growers realized that this would be a cool, sunny, mountainous area mainly above 1000' elevation would be ideal for planting Zinfandel. Impressive results were quick and suddenly Rockpile burst onto the wine scene as a top area from which to source Zinfandel.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 8/30 & 9/2, 2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.9%

Winemaker's Tasting Notes: In the '14 version of this vineyard designate wine, we note a deep purple color and a farmer's market of fruit, flowers, spices and toasted herbs - blackberry, papaya, pomegranate, coriander, caraway, dried apricot, roses, textural tannins, dusty stones, vanilla, toasted rye bread. This elegant and sneaky-big, young wine evolves in the glass and will in the bottle. Some patience will be greatly rewarded.

Only 417 cases were produced.

— R O B E R T —
BIALE
V I N E Y A R D S

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 ROSATO CALIFORNIA ROSÉ

SNAPPY, FRESH, AND VERSATILE

This is the third edition of our Rosato, a juicy and dry rosé blended from Syrah, Grenache, Tempranillo, Sangiovese and Zinfandel. Amazing by the glass or with a spectrum of food styles and flavors. Order enough for Spring, Summer and Fall!

Vintage Notes: **Early harvest yields high quality wine grape crop.** In spite of the drought and the South Napa earthquake, vintners are using words like “quality,” “depth of flavor” and “excellent” to describe their expectations for the 2014 vintage in Napa Valley. Harvest started and ended earlier than usual. Nearly all harvest activity was completed by the third week in October.

Harvest Dates: 9/4 – 9/20

Winemaking: The core of this wine was made using whole cluster pressed Syrah grapes. It was fermented in stainless steel barrels and neutral French oak barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lees aged for body and texture. The winemaker used saignee of Grenache, Tempranillo, Sangiovese and Zinfandel to layer color, aroma and flavor.

Alcohol: 13%

Winemaker’s Tasting Notes: With the color of a blushing bride, the aromatics of a stroll through an orchard and the mouthfeel of a coastal drive in a racy convertible, this wine has it all. Deep and rich red fruits meet lively and juicy acidity. Perfect for summer picnics, cheese pairing, grilled fares and spicy foods. Optimum serving temperature: 46 ° F – 58 ° F.

— R O B E R T —
BIALE
V I N E Y A R D S
4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 NONNA'S VINEYARD SANGIOVESE OAK KNOLL DISTRICT

A TRUE BELLA!

In 1992, one year after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Christina who took over the farming and kept the ranch going. What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

Vintage Notes: **Early harvest yields high quality wine grape crop.** In spite of the drought and the South Napa earthquake, vintners are using words like “quality,” “depth of flavor” and “excellent” to describe their expectations for the 2014 vintage in Napa Valley. Harvest started and ended earlier than usual. Nearly all harvest activity was completed by the third week in October.

Harvest Dates: 9-16-14

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50 degrees Fahrenheit. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

Alcohol: 15.0%

Winemaker's Tasting Notes: This wine is full of fresh red fruits; Bing cherries, strawberries, rhubarb and plum with hints of marshmallow and allspice. Light bodied with a clean and lively entry. Fine grained tannins with bright acidity make this a perfect wine for pairing with food. Drink now or cellar through 2020.

— ROBERT —
BIALE
VINEYARDS

4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 STAGECOACH VINEYARD NAPA VALLEY ZINFANDEL

NO HORSING AROUND

We are most proud of our project at Stagecoach Vineyards; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era.” Stagecoach Vineyards in its entirety is no ordinary vineyard location – it is more like its own district in and around Atlas Peak, Pritchard Hill, and Oakville that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. Managing owner, Jan Krupp, has cleared literally mountains of the reddish brown rock to allow for planted vines. And there’s plenty more where those came from! Situation is with Biale, we are the only guys on the mountain daring and dedicated enough to be producing a Zinfandel. But, after tasting it over ten years of winemaking – it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. Not to mention savoring the view of the whole Napa Valley, it takes your breath away.

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/3/2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.7%

Winemaker’s Tasting Notes: The 2014 Stagecoach from our little “Biale Block” that was planted to heritage clones and St. George rootstock in 1999 is as spectacular as the view. Not just a captivating Zinfandel, but a serious red wine that shows the traits of what makes Napa Valley wines renowned and in-demand around the world. Layered, nuanced, sophisticated, and redolent with tree-fruit, black cherry, wild blackberries, sachet notes of dried sage, wild iris, sarsaparilla and compote of mixed berries. Firm and succulent tannins with a cleansing snap of acidity and dusty rock. This is a Zinfandel to drink and keep for five years or more.

Only 283 cases were produced.



4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 VALSECCHI VINEYARD CARNEROS DISTRICT SONOMA VALLEY ZINFANDEL

This vineyard is one of Biale's little gems – a beautiful Zinfandel from a small inconspicuous site just outside the town of Sonoma off Napa Road. Technically this vineyard lies just within the northern boundary of the Carneros Appellation which makes it very rare indeed – one of only a few Zinfandels and certainly the oldest existing vineyard within this AVA (American Viticultural Appellation).

Carneros (meaning “rams” in Spanish), lying close to San Pablo Bay, has a particularly cool, breezy and foggy maritime climate with soils that were formed millennia ago when it once was submerged by an inland sea. Occasionally fossilized sea shells can be found among the rocks and soils of Carneros vineyards. Easy access for barges and boats and excellent agricultural conditions made Carneros a prime source for all types of produce and meats that were supplied to early San Francisco – grapes being among the most in demand.

The Valsecchi Vineyard is named for John Valsecchi, who after a life of dairy work, retired to farm the old Zinfandel vineyard near Sonoma he had purchased that was planted around 1900. Under the prideful and loving care of Valsecchi's grandson, Ron Mick, the vineyard has survived with its ton or two of grapes going to Biale since 1995. Hidden behind a farmhouse, you would never notice this patch of twisting and weathered old vines. Now - Valsecchi in the glass -you would sit up and take notice!

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/20/2014

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

Alcohol: 15.5%

Winemaker's Tasting Notes: Bursting with aromas of fresh mint, cocoa powder and Santa Rosa plum. This wine has a viscous and weighty entry. Beautifully balance with a long refreshing finish of integrated fruit, spice, oak, tannin and acid.

Only 75 Cases Produced.

— R O B E R T —
BIALE
V I N E Y A R D S
4038 BIG RANCH RD., NAPA, CA 94558
PH 707.257.7555 | WWW.BIALE.COM

2014 VAROZZA VINEYARD ST. HELENA APPELLATION ZINFANDEL

THE REAL DEAL

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life season by season raising crops by which they made their livings, paid their bills and raised their children. According to the Napa Valley Vintners, Napa Valley which grows only 4% of California wine is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800's and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes. At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9/4 & 9/11, 2014

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 15.2%

Winemaker's Tasting Notes: Varozza Zinfandel with its dark fruit profile and plush texture has a devout following among the Biale Beloved. Dark berries, blackberry, black cherry, purple plum, dusty brown spices – cinnamon, nutmeg, bread pudding, custard, cherry cola and toasty vanilla. A tremendous Zinfandel that will live a long life and drink beautifully in the shorter term, too.

Only 319 cases were produced.