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# — THE — BIALE BULLETIN

*Preserving the Legacy of Zinfandel & Petite Sirah*

## Announcing Biale's New Limited Production Zinfandels

### Vintage 2014: Ensure your share now

2014 Black Chicken	2014 Falleri Vineyard
2014 R. W. Moore Vineyard	2014 Limerick Lane Vineyard
2014 Varozza Vineyard	<b>Also Available for Immediate Purchase:</b>
2014 Rockpile	2013 Palisades Vineyard Petite Sirah
2014 Stagecoach Vineyard	2013 Like Father Like Son
2014 Bedrock Vineyard	2013 Basic Black
2014 Founding Farmers	2015 Rosato

## 2014... On a Roll!

### Another Low Rainfall Year Produces Outstanding Results!

The jury's in. Wine gurus, growers and winemakers all agree: three consecutive years of below average rainfall in Napa Valley have produced three successive outstanding vintages of exceptional quality.

The worry might be that lower than average rainfall would somehow hurt the vines and grapes. The actual result: good rains in the Spring of 2014 helped Northern California vineyards catch up to near normal. Groundwater supplies remained stable. An early bud-break and moderate season with no extremes led to an early harvest that was two weeks before the usual time frame.

At Biale, harvest commenced with the picking of Limerick Lane Zinfandel from Russian River on August 30<sup>th</sup>, barely one week after us having to clean up a jumbled pile of wine barrels due to the frightening 6.0 earthquake that shook Napa at 3:20 a.m. on August 24<sup>th</sup>. A few barrels broke like eggs but thankfully no one was working at that early hour on a Sunday. Many buildings in Napa were heavily damaged, but battleship Biale sailed on unharmed. Our star winemaker, Tres Goetting, was cool as could be amid the craziness and even appeared on national TV in reports from Napa. We wrapped up harvest on October 8th with some beautiful mountain Syrah and counted our blessings with a renewed appreciation for the legacy of our Napa and Sonoma heritage vineyards, our health, safety, and another crop of outstanding wines.

In these stunning 2014's you will be enjoying across the board tremendous balance of fruit, alcohols, acids, and tannins, an added touch of richness, length, dark colors, with a solid promise of sheer immediate drinking pleasure and very good aging potential. What you won't see is an excess of quantities. In fact, the lower yields of 2014 have led to a decrease in cases from most vineyards. **Please consider this an early notice, so don't put it off and be sure to line up your share of these precious bottles of Biale.**



# 2014 R.W. Moore Vineyard Zinfandel, Coombsville Appellation, Napa Valley

**Bill Moore, a historic vineyard preservationist, grows top Zinfandel at his 110 year old vineyard in Napa.**

Bill Moore was a bachelor dentist living at his parents' home in Napa in the 1980's when he decided that he would finally make an offer for a home that happened to come with a near-neglected vineyard property. It's been home for Bill ever since. In time, the vineyard would go on to become **one the most lauded and famous historic vineyards in Napa Valley.**

In the 1800's, the property was the farm of Felix Borreo, a grocer in Napa where today the Borreo Building still stands on the river bank of downtown Napa. Planted to Zinfandel originally in 1905 by Pleasant Ashley Stevens, the vineyard which was just down the road from Henry Hagen's then world-famous Cedar Knoll Winery (today Palmaz), actually survived World Wars I and II, Prohibition, and the Great Depression then passed through a series of owners, and once was even entirely gifted from one woman to another "for love and affection."

In 1983, when Bill Moore bought the vineyard from the Phillips family, the grapes were sold to the then new Frog's Leap Winery then eventually to Turley Cellars where the Turleys earned accolades for it under the name Moore Earthquake Vineyard (We tip our hats to Larry Turley and company for improving and preserving the rare, historic vines).

Around that time, U.C. Davis undertook an extensive research project to identify and preserve vine cuttings from California's historic vineyards. The sources for research purposes were kept secret until recently when it was officially disclosed that the Moore Vineyard was one of the "winning" clones that can now be propagated from the U.C. Davis Heritage Vineyard project in Napa Valley – *ensuring that the inherent special quality of Moore's vines will be passed on to future generations.*

In 2009, Bill Moore's niece-in-law, Molly Blair, married a Napa viticulturalist, Mike Hendry of the Hendry Ranch Winery – one of Napa Valley's most respected estate wineries. Mike, an expert in and lover of historic vineyards decided with Molly to pursue a dream of producing their own Zinfandel from the family vineyard. Under their new long term plans, Biale was invited to share in some of the grapes from the vineyard and Bill renamed the vineyard R.W. Moore. Mike and Molly Wine Co. so far produce just one special wine – a Zinfandel from the family vineyard.

Since then, the Biale R.W. Moore Zinfandels have earned accolade after accolade. Most recently, a lofty 95 points score for the 2013 R.W. Moore was awarded by editor Virginie Boone of Wine Enthusiast who consistently rates Biale as a top producer and cited the Moore in particular among other top Biale wines for its "dense structure", "spices" "vibrancy" and "elegance." (Napa's Secret Zinfandel Treasures, October 2015 [www.winemag.com/October-2015/Napas-Secret-Treasures/index.php/cparticle/1](http://www.winemag.com/October-2015/Napas-Secret-Treasures/index.php/cparticle/1)).

The gorgeous new 2014 is at least the 2013's equal in every respect: dark, dark blue and black fruits, cassis, blueberry, blackberry, a rich ripe nose with subtle notes of juniper and botanicals, spices, cedar and dried pear. A refined, plush, rounded structure centers the ample fruits firmly on the palate and gives way to a decadent array of spices and fruits.

Harvested on September 15<sup>th</sup>, 2014. Only 409 cases produced.



*Aldo Biale, Circa 2000*

*Running a-fowl of the authorities.*

## 2014 Black Chicken Zinfandel, Napa Valley

**The legend of Aldo Biale's bootleg wine business and the Biale family Zinfandel tradition in Napa.**

When Aldo Biale (1929-2009) was a teenager in Napa in the 1940's, his father had died and he was helping his Piemontese immigrant mother, Cristina, to run the family farm. Chickens, eggs, walnuts, prunes, fruit, vegetables, and Zinfandel grapes were the typical crops in Napa in those days. Times were tough in Napa during the Great Depression and to make a few extra dollars Aldo began offering his homemade family Zinfandel to friends around town. Problem was - orders for the groceries came to the house on the party line where neighbors could listen in on each other's phones. So as not to tip off the nosy Napans to his growing, (however illicit) wine business, enterprising Aldo instituted the use of a code name on the party line for his wine – thus was born, a "Black Chicken" – the password for a jug of Zinfandel from – gasp! -the secret barrel of purple pleasure hidden in Aldo's barn. Aldo would eventually go on to deliver eggs, fresh produce and Zinfandel around town in his first car, a 1940 Studebaker.

Today, yes, you can still get in on this legendary juice - although in now perfectly legal circumstances and at (sorry, Aldo) a considerably higher level of quality. Highly intensive grape selection from the vineyard combined with gentle, Burgundian-method fermentations and aging make for an extracted but elegant Biale style. In fact, we are most proud of the fact that Black Chicken has become a reference point Zinfandel among wine writers, wine junkies, sommeliers, and in the entire wine industry in general. Black Chicken has even been a question on the final exam for aspiring Master Sommeliers! Black Chicken is on top wine lists around the U.S. and has recently been featured by-the-glass at many prestigious wine-centric restaurants around the U.S., including Auberge du Soleil in Rutherford; Cordeiro's in Napa; Blue Acre in Seattle; Cut, Aureole, Marché Bacchus and Delmonico in Las Vegas; and Everest and Tru in Chicago.

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with a 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.

Dark in color and ripe with dusty brown and black spices, bright, juicy acidity, blackberries, vibrant black cherry, dried berries, a soft entry giving 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.



# 2014 Varozza Vineyard Zinfandel, St. Helena, Napa Valley

**Jack Varozza continues his family's century-old vineyard tradition in St. Helena**

Napa Valley narrows in its middle, like an hourglass in St. Helena, and some of Napa Valley's most historic vineyards lie right here (Charles Krug, Beringer). Varozza is one of those special sites, the family having settled here over a century ago. The St. Helena Viticultural Society became the first organization of grape growers in Napa Valley and little did they realize then that they had fostered a quality drive that would eventually make the valley recognized for top quality worldwide.

The natural decomposed rock and stony soils formed over millennia by York Creek, various springs, the Napa River, and volcanic activity drew the first winemakers to St. Helena after the Gold Rush. This midsection of the valley was ideal for the "founding farmers" who were identifying for the first time the ideal conditions for wine grapes in Napa Valley.

Emil Zange built a native stone winery here in 1885 which was later purchased by Swiss immigrant Joseph Varozza in 1913. The Varozza family has farmed grapes here on their home ranch ever since. Jack Varozza, Joseph's grandson, grew up here in the home his father Harold built, and following his family tradition, Jack today grows Cabernet Sauvignon and Petite Sirah for his own winery's excellent wines. Some of the forty total acres of fruit goes to other prominent Napa Valley wineries. The few acres of prized Zinfandel on the Varozza ranch he reserves just for Biale.

Winemaker's Tasting Notes: Varozza Vineyard 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.

Harvested September 4<sup>th</sup> and 11<sup>th</sup>, 2014. Only 319 cases produced.



# 2014 Rockpile Vineyard Zinfandel, Rockpile

**The six generation Mauritsen family grows coveted Zinfandel grapes in a remote mountain region**

Located high above Lake Sonoma and beyond Dry Creek Valley, this vineyard is operated by a ranching family that goes back six, count-em six, generations. That's pioneer cred. The Mauritsens have helped to make the tiny Rockpile Appellation in a relatively short time about the most highly regarded and sought-after Zinfandel source in California. And it's hardly beginners luck. Selecting great sites, engineering the land, planting the right rootstock and clones, and doing the diligence in the vineyard have all added up to wines with true distinction, great structure, promising longevity and pure pleasure. In a sense, this isn't a big overdone and lazy Zinfandel but a somewhat leaner and focused style with real integrity that reminds us of one of those cool, dark old world reds from Rioja or Piemonte – but its true Zinfandel exuberance can't be contained.

Winemaker's Tasting Notes: In the 2014 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.

Harvested August 30<sup>th</sup> and September 2<sup>nd</sup>. Only 417 cases produced.

## New York, NY

Napa Valley's historic Robert Biale Vineyards is partnering with acclaimed chef Chris Cosentino (Cockscomb, San Francisco), for a multi-course dinner. To be held at the James Beard Foundation's iconic Beard House in New York City, this evening promises to be a most savory night of wining and dining, with award winning wines and an award winning chef's culinary masterpieces.

Paired alongside pours of Biale Zinfandel and Petite Sirah, chef Cosentino is spotlighting a five-course tasting menu, which will showcase his inspired and fresh cuisine. Internationally recognized as a leading expert and proponent of offal cookery, Cosentino is also the co-creator and chef of Boccalone artisanal salumeria. Cosentino has been featured on the Food Network in the *Next Iron Chef America* and *Chefs versus City*, and the winner of BRAVO's "Top Chef Masters" season 4 competition, earning over \$140,000 for the Michael J. Fox foundation.

For Tickets: [www.jamesbeard.org/events](http://www.jamesbeard.org/events)



# JAMES BEARD FOUNDATION



# 2014 Stagecoach Vineyard Zinfandel, Napa Valley

## Prominent grape grower Jan Krupp partners with Biale to take Zinfandel to the next level in Napa Valley

Robert Biale Vineyards is most proud of this project - the most significant planting of Zinfandel in Napa Valley in the modern era. Planted on the classic old-fashioned rootstock, St. George, and grafted with old vine selections from Aldo's Vineyard and Dr. Crane's original ranch, Stagecoach is a re-creation of Zinfandel of the pioneer era.

Stagecoach resembles Sonoma Valley's legendary Monte Rosso Vineyard in so many ways: the sunny 1200 ft. elevation, the sloping pitch of the terrain, the air movement, sunrise to sunset sunlight hours, red mineral-rich volcanic soil, adequate rainfall — even a spectacular mountaintop westward view — all are eerily similar. And not to be overlooked or avoided: rocks, rocks, rocks and more rocks. The main difference is that it is above Napa Valley rather than Sonoma.

Mountain-raised, and making the torturous struggle to slowly ripen grapes, the vines at Stagecoach are producing Zinfandels that would make the Zinfandel forefathers proud and delight the avid fans of this legacy to America's viticultural origins.

Winemaker's Tasting Notes: The 2014 Stagecoach Vineyard Zinfandel 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/or keep for five years or more.

Harvested September 3<sup>rd</sup>, 2014. Only 283 cases produced.



# 2014 Bedrock Vineyard Zinfandel, Sonoma County

## Morgan Twain Peterson revives a historic Sonoma Vineyard with renowned Zin-makers

We are excited to be releasing our third bottling from the iconic Bedrock Vineyard, truly one of the most historic vineyard properties in California. Planted in the "Valley of the Moon" in the 1800's under the ownership of Generals Tecumseh Sherman and "Fightin' Joe" Hooker, the vineyard then became part of the Senator George Hearst family estate. Hearst's son, William Randolph Hearst, went on to establish the great newspaper empire. In the 1950's the Parducci and Domenci families owned the ranch and winery with the Domenici's eventually taking over the larger portion of the vineyards and naming it Madrone Ranch. The rock-laden, reddish soils are ideal for Zinfandel, and from the beautiful valley setting at Bedrock, one can actually see the majestic Monte Rosso Vineyard perched in the mountains above.

Most of the old vines from the Hearst era still exist and under the new ownership by father and son winemakers, Joel and Morgan Peterson, the vineyard and its soils are undergoing long term, intensive restoration and renewal. We are honored and privileged to be one of the few select wineries making a special wine from this rare piece of American agricultural history.

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.

Harvested September 3<sup>rd</sup>, 2014. Only 282 cases produced. (BCS Exclusive).

# 2014 Founding Farmers Zinfandel, Napa Valley

## Vibrant and Luscious Zinfandel sourced from two of Napa Valley's oldest vineyards

The easy misstep here is to say the familiar "Founding *Fathers*" but this beautiful and evocative Zinfandel is a tribute to Napa Valley's pioneer grape growers, or Founding *Farmers*.

In Napa Valley, the "founding farmers" discovered their ideal conditions for growing great wines among the mountains, creeksides, benchlands, alluvial soils, and rocky deposits around St. Helena, Rutherford, and Oakville. Add to the list Mt. Veeder, Howell Mountain, and Stags Leap and you have a collection of districts that rival any other. This, combined with the moderate weather, is what really makes Napa Valley a world-renowned wine region.

As much as fermentations and barrel selection, the role of the winemaker is to understand the vineyard sites in order to

grow the fruit for complex and deeply pleasurable wines.

Mainly from mature vines that thrive among the oldest in our St. Helena vineyards — Kraft and Varozza, the 2014 Founding Farmers speaks to the land and its ability to nurture beautiful grapes - no matter what the age of the vines.

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.

Harvested September 4<sup>th</sup> and September 20<sup>th</sup>, 2014. Only 314 cases produced.







## 2014 Falleri Vineyard Zinfandel, Calistoga, Napa Valley

**A small, historic Calistoga family vineyard garners a big following among the Biale Zinfandels**

These old vines are located in the town of Calistoga, now an official sub-appellation of Napa Valley. Located at Lake and Falleri streets, this diminutive patch of old vines is a remnant of vineyards that have been in the same family since the 1920's.

Argentina Falleri was an immigrant from Italy who moved to Calistoga from the logging camps of the Mendocino coast in 1924 and took over the young vineyard. The family also farmed chickens and operated a gas station on their property.

After the Argentina Falleri era, her daughter, Olivia Heitz, assumed stewardship of the family vineyard, and today, Sonya Spencer proudly and dutifully continues the women's tradition – minus the eggs and gas station.

Located near the base of Mount St. Helena, the Falleri Vineyard produces elegant, spicy, redder fruit Zinfandels that have that signature "Calistoga profile."

Thank you Sonya, for sharing with us your family's vineyard all these years, and for keeping the Zinfandel legacy alive.

Winemaker's Tasting Notes: Unique aromas of tree fruits, sugar cookie, green tea, chamomile, dried grasses, dried red apple and raspberry. Somewhat lighter and more delicate than some of the more powerful '14s, this wine is wonderful as a sip-and-savor or should be enjoyed with antipasti and lighter fare.

Harvested September 8th, 2014. Only 48 Cases Produced.

## 2014 Royal Punishers Petite Sirah, Rutherford, Napa Valley

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.

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.

*(Inside Scoop: Royal Punishers is an anagram from the names of the Petite Sirah's parents – Syrah and Peloursin. It is also known in parts of Europe and Australia as Durif).*

All the fruit for the 2014 vintage of Royal Punishers is from the C.C. Ranch in Rutherford from vines that are rare selections from the historic Stags Leap and Hayne Vineyards. 900 cases produced.



*Friend of Biale and noted Arizona chef, Kevin Binkley suggests this signature recipe to pair with our Biale Zinfandels*

## 5 spice Duck Breast with Grilled Grapes and Port Vinaigrette

To prepare the Duck breast, place the duck breast skin side down in the 5 spice rub to coat the entire skin. Season the meat side of the duck breast with kosher salt and place in a warm pan to sear the skin. Make sure the pan isn't too hot or you'll burn the spice rub. It will take 10-15 minutes over low to medium heat for the skin to render down properly.

Once the skin has a wonderful deep, rich brown color and is crispy to the touch, flip it over in the pan and cook the meat side of the breast for 3-10 minutes (depending on desired done-ness).

While your duck is cooking, season a handful of grapes with oil, salt & pepper and char them in a hot pan or over open flames.

Once the duck is cooked and rested (3-5 minutes) slice the duck and garnish with the charred grapes a couple of pieces of peppery greens (we use watercress) and some of the duck fat/ port vinaigrette.

### Spiced Port and Duck Fat Vinaigrette

1 qt port	1 ea clove
1 ea bay leaf	½ cinnamon stick
¼ tsp peppercorn	½ ea star anise
1 ea allspice	¼ C duck fat

### 5-spice, spice mix *Stir together*

1 pt ground cinnamon	½ C Ground Cloves
1 C ground fennel	½ C ground scheswan
1 C ground star anise	pepper



Our recipe comes from Chef Kevin Binkley, owner of Binkley's Restaurant, Café Bink, Bink's Kitchen + Bar and Bink's Midtown in Phoenix and Scottsdale, Arizona. He's a James Beard Foundation Award finalist 4 years running and is known for blending exceptional ingredients with cutting-edge techniques. He places additional effort on partnering with local farmers, ranchers and other suppliers who are also committed to quality as well as responsibility. [www.binkleysrestaurantgroup.com](http://www.binkleysrestaurantgroup.com).

**BINKLEY'S**  
restaurant group





## 2013 Palisades Vineyard Petite Sirah, Calistoga, Napa Valley

**Conservationists assume stewardship of a historic Calistoga jewel**

Palisades is in good hands.

The 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. No wonder the farmland below is ideally 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.

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 Biale. Barberis came to Calistoga in 1902 and soon thereafter was able to start a vineyard and ranch as well his large family on a scenic property on Horns Creek. Designated as Bonded Winery No. 118, this is truly a California landmark vineyard.

Denis Sutro and Ann Carver stewarded this property for nearly 20 years in addition to growing awesome Petite Sirah and other grapes, and preserved the legacy of this awesome historical site. In 2015, however, they decided to part ways with their beloved ranch and found the right proprietors to succeed them. Conservation and preservation-minded **Felicia Woytak and Steve Rasmussen** fully intend to maintain the vineyard's wonderful legacy along with the spectacular, unspoiled land surrounding it.

Winemaker's tasting notes: The vineyard's results in a wine glass are as dramatic as the setting: inky dark, structured, and saturated with dusty blue and black fruits, kalamatas, licorice, baker's cocoa, iodine, and purple flowers, this substantial red wine manages to retain a sense of elegance and refinement- pure Napa. A hedonistic pleasure to drink now, and could be a cellar treasure for a decade and probably two. 157 cases produced.



## 2013 Like Father Like Son, Petite Sirah/Syrah, Napa Valley

**Father Syrah, and son Petite Sirah, harmoniously blend to show Napa's best traits**

We now know that Syrah is the father of Petite Sirah, the birth having happened 130 years ago in France. The mother, Peloursin, was relatively unknown and the midwife in a manner of speaking was agronomist, Francois Durif. It was Durif who in the course of grape disease research pollinated Peloursin with Syrah, yielding an entirely new variety offspring which he named after himself. However, as the new grape made its way to the ideal climate and soils of California it became better known as the son of Syrah - Petite Sirah. Old time farmers Americanized it often to "Petta Sera", or sometimes "Pet".

Through our winemaking in Napa Valley we find the father and son work harmoniously together in blends to create an impression of tannin, fruit, acidity, and character that typifies the finest attributes of Napa Valley red wine: power, elegance, purity, pleasure and longevity all in **one seamless package**.

In 2013 conditions were ideal for late ripening varieties - dry and moderate. Fruit from the C.C. Ranch in Rutherford is the driving component of Like Father Like Son. Filling out the blend is mountain Syrah from the Tijan Vineyard on Atlas Peak.

Winemaker's notes: Massive dark fruits like black currants, blackberry, blueberries predominate and fills out with lavender, dried herb, anise, citrus peel, and spiced tea. This athletic/muscular wine cries out for rich foods: sausage pizza, grilled beef, roasted lamb, and aged cheeses. The firm tannins deep fruit and youthful acidity suggest a wine that will cellar for easily 10-12 years. 350 cases produced.





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# 2013 Basic Black, Red Blend, Sonoma County

Co-fermentation of mixed black varieties captures the old-world style.

## Back to Basics.

In the early days of California winemaking, it was common practice to interplant various grape varieties in the same vineyard. At harvest, this “field blend” of grapes was transferred into tanks for fermentation where the grape juice would harmoniously intermingle, ferment together and ultimately, following aging, result in a finished wine.

Today, old time growers and old vine aficionados call the field blends, “mixed blacks” and typically consist of varieties such as Zinfandel, Petite Sirah, Carignane, Alicante Bouchet (a red juice grape), Mataro (Mourvedre), Grand Noir, Lenoir, Peloursin, and Mondeuse (Refosco) and various other types of red and sometimes white varieties that have been largely relegated to history books. The blend was different for every field and farmer. The practice allowed for one grape to contribute its traits to the blend thus adding complexity of flavor and balance of structure. The practice is similar to long cooking a stew of many ingredients together so that flavors have a chance to synergize and create a unified whole dish.

With Biale Basic Black, we are utilizing the practice of co-fermentation of several red (black) grape varieties that have been carefully selected from our vineyards. It is already the case in most of our Zinfandels that we are co-fermenting

Zinfandel with the other varieties from the same vineyard. Black Chicken, for example, contains up to ten different varieties, with the super majority being just Zinfandel. (The rule is that a varietal wine must be at least 75% of the name of the variety on the label).

For years it has been a goal of ours to find the right proportions of different fruit from different sites in order to produce a new Biale blend that displays the best of everything. Rather than a random mish mosh, this landmark 2013 wine is a co-fermented reserve blend of 32% Syrah, 24% Grenache, 12% Mourvedre, 12% Petite Sirah, 10% Alicante, 6% Tempranillo and 4% Zinfandel.

Winemaker’s Tasting Notes: A seamless wine in an unctuous package. The 2013 Basic Black is loaded with bass notes and complex undertones which interplay beautifully with exploding aromas of blackberry, dried apricot, dried cherries, jasmine tea, minerals, graphite, rosemary, fennel seed, forest duff, bread grains and almond pastry. Flavors of milk chocolate and dark fruits are integrated and proportioned atop a foundation of dense tannins for beautiful mouth feel, fresh and snappy acidity, and ripe fruit.

Harvested October 4<sup>th</sup> and 5<sup>th</sup>. Only 505 cases produced.



# 2014 Limerick Lane Zinfandel, Russian River Appellation

Jake and Alexis Bilbro revitalize the legacy of this esteemed Zinfandel vineyard in Healdsburg.

The foggy, cool, and breezy Russian River Valley has become highly regarded as a top Zinfandel and Pinot Noir appellation that brings out the best traits these sensitive and



thin-skinned varieties have to offer, and this particular Biale version of Russian River Zinfandel is a fine case in point.

The Del Fava family originally planted this property to Zinfandel in 1910 and the ranch today adjoins the family vineyard of Jake and Alexis Bilbro, an established Russian River vineyards family. The Bilbros purchased the winery and vineyard from the Collins family and are now rising stars in the Zinfandel family of producers.

Under the previous owners, Tom and Mike Collins, the vineyard established itself as a top source of Zinfandel for many wineries, and subsequently, starting in the 1980’s, their Limerick Lane label earned raves among Zin-ophiles. Jake and his winemaker

brother Scot Bilbro, through some great field work and winemaking moxy are now taking it up another level. We are delighted and flattered to be among the few select wineries to share the Zinfandel fruit from this ideally-located vineyard set among the gently rolling hills in northeastern Russian River Valley.

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.

Harvested August 30<sup>th</sup> and September 3<sup>rd</sup>, 2014. Only 94 cases produced.

# 2015 Rosato, Dry Rosé, California

Juicy, refreshing, versatile, and ready to go!

This is the new edition of our dry Rosato that has become a darling around the winery, and a favorite among the rosé aficionados of the Biale Beloved.

Made in small quantities and available only to Biale insiders for the Spring and Summer seasons ahead, this version of Rosato by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful bone dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

Dusty rose, bubblegum color, cherry and plum blossoms, fresh apricot, golden apple, Bartlett pear, watermelon Jolly Rancher, saline, chalk dust, fresh herb such as thyme, sage, rosemary, with a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the seasons kick in!





# Shipping Schedule

## Black Chicken (Level 1, 2, & 3)

### Shipment 1

**Bill:** February 1

**Arrives:** March 7-11

2014 Black Chicken Zinfandel

2014 R.W. Moore Vineyard Zinfandel

2014 Bedrock Vineyard Zinfandel

2012 Like Father Like Son Petite Sirah/Syrah

### Shipment 2

**Bill:** April 4

**Arrives:** May 9-13

2014 Black Chicken Zinfandel

2014 Varozza Vineyard Zinfandel

2014 Rocky Ridge Zinfandel

2013 Basic Black Red Blend

### Shipment 3

**Bill:** August 8

**Arrives:** September 12-16

2014 Black Chicken Zinfandel

2014 Pagani Ranch Zinfandel

2014 Monte Rosso Vineyard Zinfandel

2014 Royal Punishers Petite Sirah

### Shipment 4

**Bill:** October 17

**Arrives:** November 14-18

2014 Black Chicken Zinfandel

2014 Aldos Vineyard Zinfandel

2014 Old Kraft Vineyard Zinfandel

2014 Grande Vineyard Zinfandel

## Custom Club

### Spring Shipment

**Ordering Begins:** Feb. 8

**Order Deadline:** Feb. 26

**Ships:** Mar. 14 *weather permitting*

### Fall Shipment

**Ordering Begins:** Aug. 22

**Order Deadline:** Sep. 16

**Ships:** Oct. 3 *weather permitting*

## Holiday Magnum Club

Each year as the holiday season approaches, Dave & Bob select a special 1.5L bottle for Black Chicken Society Members that will arrive at your home to grace your Holiday table! This club is billed and shipped at the same time as Shipment 4.\*

**\*Must be a member of Black Chicken Society Level 1-3 or Custom Club to join the Holiday Magnum Club.**

## Spring 2016 Offering

	Non-Member Price	Society Price	Qty.
2014 Bedrock Vineyard Zinfandel	50	45	
2014 Black Chicken Zinfandel	46	42	
2014 Falleri Vineyard Zinfandel	please inquire		
2014 Founding Farmers Zinfandel	32	29	
2014 Limerick Lane Zinfandel	please inquire		
2014 Pagani Ranch Zinfandel	52	47	
2014 R.W. Moore Zinfandel	52	47	
2014 Rockpile Vineyard Zinfandel	50	45	
2014 Royal Punishers Petite Sirah	please inquire		
2014 Stagecoach Vineyard Zinfandel	52	47	
2014 Varozza Vineyard Zinfandel	50	45	
2013 Basic Black Red Blend	45	41	
2013 Like Father Like Son	48	44	
2015 Rosato	30	27	
2014 Nonna's Vineyard Sangiovese	44	41	
Please inquire about Large Formats		TOTAL AMOUNT	

Name

Phone

Email Address

Credit Card No.

Exp. Date

Security Code

Sign here

**Fax us your complete form 707.257.0105. Or scan/email to customerservice@Biale.com. You may also order online at [www.biale.com](http://www.biale.com). No need to use this form.**

**If faxing your order, We will contact you upon receipt of order form to obtain billing/shipping information.**

## I agree to the following:

- My credit card will be charged in advance of shipment.
- Credit card issues/inaccurate information will delay or prevent timely order processing.
- All sales of Biale wines take place within the State of California and Title passes to the Buyer, age 21 or over, at that time. I authorize Biale to engage a third party to ship my purchase on my behalf.
- My credit card will be used for shipping charges should I fail to pick up my wines by May 31.

# Black Chicken Society Benefits

- 10% savings on wine purchases, including club shipments
- 20% savings on all reorders of club shipment wines (while supplies last) within 60 days of billing
- Complimentary standard tasting for 4 at the winery (up to 4 times per year)
- Reserved seating for tastings at the winery with prior reservation
- Members-Only After Hours wine pick-up receptions.
- Members-Only exclusive winery events such as winemaker dinners, library dinners, travel experiences, and dinners around the country
- Complimentary ground shipping on additional case orders (after one year of membership)

- Enjoy additional benefits via the GEMs group, a multi-winery VIP customer referral network (minimum purchase level required)
- Special lodging rates in Napa Valley at select Biale preferred hotels
  - **Senza Hotel** Biale Wine Club members receive 10% off mid-week rates from 5/1-10/31, and also will offer wine club members. 10% discount 7 days a week from 11/1-3/31. Please call the hotel for reservations. [www.senzahotel.com](http://www.senzahotel.com) • (707) 253-0337
  - **Hotel Yountville** Wine club members receive 20% off published room rate Sunday –Thursday and 10% off on Friday & Saturday. [www.hotelyountville.com](http://www.hotelyountville.com) • (707) 967-7900

# Upcoming Winery Events

### March 3rd

*After Hours Members Only Wine Club pickup party*

**Time:** 5:30-7:30 pm

### April 16th

*Black Chicken Release Day!*

**Time:** 1-4pm

Admission includes a tasting of our Spring wines and delectable small bites.

**Price:** Club-\$20 | Non Club-\$40 | *5+ year members-FREE*

### May 19th

*After Hours Members Only Wine Club pickup party*

**Time:** 5:30-7:30 pm

### June 13-17th

*Black Chicken Society Appreciation Week*

**Be sure to check your email for special pricing and more!**

### August 20th

*Summer Celebration BBQ!*

**Time:** 6pm

This summer celebration at the Biale winery is an al fresco dinner featuring a sneak peak of the new fall wine line up.

Wines will be available for purchase. *Space is limited.*

**Price:** Club-\$95 | Non Club-\$125.

### September 17th

*Biale Fall Wines Debut Day!*

**Time:** 1-4 pm

Admission includes a tasting of our Fall wines and delectable small bites.

**Price:** Club-\$20 | Non Club-\$40 | *5+ year members-FREE*

### December 3rd

*Biale Holiday Dinner!*

**Time:** 6pm

Join us for a special Holiday celebration featuring some rare older gems from Bob and Dave's cellar, a sumptuous dinner, and friendly cheer in the Biale Barrel Room.

**Price:** Club-\$125 | Non Club-\$150

### December 8th

*After Hours Members Only Wine Club pickup party*

**Time:** 5:30-7:30 pm

**All Events Require RSVP!** Please contact us at [wineclub@biale.com](mailto:wineclub@biale.com) or call the winery (707) 257-7555, and the Wine Club team will assist you!

*Stay tuned for information about Biale coming to a city near you!*