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Fall 2019



Photos: Erika Cole

— THE — BIALE BULLETIN

Preserving the Legacy of Zinfandel & Petite Sirah

Vintage 2017—From Joy to Tragedy... to Triumph (continued)

Biale's beautiful 2017 wines excel in a year nurtured by life-giving rain...then disaster struck.

When we savor the striking beauty of the 2017 Biale wines in the months and years to come, the historic vintage will always be remembered as a case of extreme contrast—like epic bookends to the 2017 growing season. It began with oh-so welcome, drought-busting, record winter rains, which soaked the vineyards, filled the reservoirs, and prompted cork-popping celebrations that the drought was finally over. It also tested downtown Napa's new flood control system—it works! However, in October, just as everyone's 2017 harvests hit the finish line, the entire North Bay wine region was sucker-punched by a series of sudden and horrific wind-driven wildfires that claimed many lives and incinerated literally thousands of homes. Thankfully, vineyards acted like firebreaks and although some in the mountains were singed, most remained unharmed and the majority of wineries had already harvested 90%+ of their grapes. Our hearts were broken for the fire-related losses suffered by so many in our community, yet we were thankful that our winery, vineyards, and wines were not affected.

As for the 2017 season, it all started out with ideal weather conditions. After a rain-soaked and cool winter, there was plenty of moisture available to the vines, which made for vigorous canopy growth and a healthy crop load. Summer temperatures were above average and then, not unexpectedly for September in Napa and Sonoma Valleys, a spurt of heat spikes at the end of the growing season quickly pushed the Zinfandel vineyards to ripeness.

Zinfandel and Petite Sirah typically ripen earlier than Bordeaux varieties, so 98% of our wines were harvested before the October fires (and the small amount that were affected got rejected). Rest assured that there isn't a trace of the wildfires in any of our wines!

2017 is turning out to be a memorable vintage in more ways than one—just wait 'til you taste!

Our wines from the 2017 vintage released this spring are starting to round out and drink beautifully and now we are releasing our 2017 fall offering, which is a stunning lineup across the board. Vibrancy and elegance are the classic traits of the Biale house style, and these extremely limited wines, from prestigious vineyards, express why we hold them all so dear and why they are in such demand from our followers—simply delicious!

The Fall Lineup Includes:

Aldo's Vineyard Zinfandel
Monte Rosso Vineyard Zinfandel
Grande Vineyard Zinfandel
Palisades Vineyard Petite Sirah
Royal Punishers Petite Sirah
And Introducing: Clementina White Table Wine (Greco di Tufo)

Black Chicken Zinfandel
Limerick Lane Vineyard Zinfandel
Stagecoach Vineyard Zinfandel
Like Father Like Son Red Blend

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This is the original Oak Knoll carriage step. It is where the Oak Knoll District began in the 1850s.

Included in
Shipment 4

2017 Aldo's Vineyard Zinfandel, Oak Knoll District of Napa Valley

Oak Knoll's oldest vineyard tells a story of Napa history, immigrant family perseverance, and elegant style.

Aldo Biale's father, Pietro Biale, was an Italian immigrant from a village near Genoa, Italy. Pietro and his Ligurian-born bride, Cristina, met and married in San Francisco and then relocated to the mountains of Napa Valley. They began working in the vineyards high up on Mt. Veeder at the Gier Ranch in the 1920s....during Prohibition, when winemaking was illegal, no less!

In 1937, Pietro and Cristina had saved enough to start their own farm and left their remote mountain home with their young son, Aldo, to start their own farm on the valley floor, near the town of Napa. Then tragically, Pietro died in an accident in 1942 while working his other job at a rock quarry—leaving 13 year old Aldo and his mother, Cristina, to run the ranch. The ranch produced winegrapes, walnuts, prunes, fruits, vegetables, eggs, and chickens. For decades, Aldo, Cristina, and the Biale family kept their Zinfandel tradition going by nurturing their old vines and selling the grapes to the large Cooperative and other wineries in Napa Valley.

Today, in what is now Napa Valley's Oak Knoll District, these legacy vines planted in 1937 are the oldest extant vines in Oak Knoll. Interestingly enough, they are not far from where Napa Valley pioneer Captain Joseph W. Osborne was the first to plant Zinfandel in Napa Valley in the 1850s—at his prestigious Oak Knoll Ranch, which was named “best farm in California” at the time.

Oak Knoll's “not too hot, not too cold” climate near the San Francisco Bay is a “Goldilocks Zone” of sorts for grapes and is known for its amazing diversity of 18 wine varieties grown in the appellation! Many different white and red varieties can be grown successfully here. Aldo's Vineyard Zinfandel perfectly expresses Oak Knoll's classic characteristics of brightness, purity, elegance and balance.

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, depth of color, ripeness and pure Zinfandel flavors. As was the normal practice in the old days of California winemaking, a sprinkling of other varieties are found throughout the vineyard. In Aldo's Vineyard there is Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Alicante, Mataro, plus even a few white grapes which we like to include in the field blend. These other grapes contribute subtle tones to Aldo's complex array of flavors and textures. Only 300 cases produced.

Winemaker's Tasting Notes: Aromas of ripe strawberries, cinnamon toast, white peach, cola, maple, and black cherry. The wine is concentrated yet fresh with an entry that is luxurious and soft. The tannins are supple and round. The wine is remarkably balanced with an elegant mouthwatering finish. It is immediately drinkable and worthy of 5 to 7 more years of cellar time.

2017 Black Chicken Zinfandel, Napa Valley

Old Napa's Jug Dealer—Aldo Biale's phone ordering system for his farm goods required a pass code for wine!

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Chicken Confidential. In the town of Napa in the 1940s, Aldo Biale was only a teenager when his father died. Aldo worked with his mother to farm grapevines, walnuts, prunes, fruits and vegetables and tend to a large population of white leghorn chickens. Every day, friends and neighbors called in orders to Aldo's home over the ‘party line’ phone and each Friday, Aldo made deliveries around town to his customers.

Aldo soon learned from a relative how to make wine for the family, and as the years went on the chickens saw more and more of Aldo passing by the coops to make visits to some barrels in the barn.

As calls on the party line increased, so did interest in Aldo's private barrels! The system was, if you needed a jug of Zinfandel delivered along with the eggs, the password for wine over the party line became ‘a black chicken,’ as in “Hey Aldo, on Friday I need two dozen eggs, some prunes, and a ‘black chicken’.” To Italian speakers, the pass code would have been ‘gallina nera,’ a play of sorts on ‘gallo nero’—the iconic black rooster symbol of Chianti.

In 1999, when Robert Biale Vineyards started making a fully legal Zinfandel from the vineyards behind Aldo's childhood house, we adopted the old code name for Napa's bootleg wine in tribute to the Biale family farming tradition.

Adding to the legend, in case you have not seen it yet, the Smithsonian's Museum of American History in Washington D.C. features an extensive exhibit titled *Food: Transforming the American Table 1950-2000*. Just across the hall from Julia Child's relocated actual kitchen, is a showcase of memorabilia from pioneering winemakers...Mike Grgich, Robert Mondavi, Joel Peterson, Warren Winiarski...and Aldo Biale! There you can see on display Aldo's actual Black Chicken punch-down stick and one of his old picker's boxes. Alongside is an enlarged photo of Aldo and son, Bob Biale, crushing Zinfandel together. <http://americanhistory.si.edu/food/wine-table/deep-roots>

Winemaker Tasting Notes: Darker fruits of black raspberry, bing cherry, with notes of blue flowers, angel food cake, toast, cinnamon candy, white pepper, and walnut liqueur. Gentle tannins lead to a pleasing mid-palate texture and flourish of ripe fruit. This still-developing young wine will benefit from months and years of bottle aging in a cool cellar.



To purchase: www.biale.com | 707.257.7555 | customerservice@biale.com

2017 Grande Vineyard Zinfandel, Napa Valley

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The historic Grande Vineyard is a portal to a bygone era of Napa ranching.

Look for the signs that say “Prunes and Eggs for Sale”. Then open and pass through the old farm gate (close it behind you). Drive across the old bridge over the creek, past the chicken coops, the gardens, the orchard, and just beyond the farmhouse and weathered old barn. It feels as though you are being teleported back into history! Then you see it. This hidden gem of a vineyard that was planted in 1920 by Theodosio Grande that has somehow survived Prohibition, World War II, and most miraculously of all—the great Cabernet onslaught of the 1970s.

Theodosio (Theodore) Grande was a newly-arrived immigrant from Venice when he planted his vineyard, built his home, and started a family as Prohibition began.

The original vines have been lovingly preserved by Theodosio’s daughter, Dorothy Rossi (who was born the same year the vines were planted!) along with her son, Tony Rossi. Situated in southeast Napa, on high ground above a woodsy creek, this 4-acre living museum of Zinfandel vines is, for us, as good as it gets—like getting to go back in time to make wine from the coolest old vines in Napa. The intensity of flavor, combined with the uncommon elegance of Zinfandel from these low yielding, organically-farmed, century- old vines, is captivating.

In 2017, nature’s forces aligned with the Rossis’ diligent vineyard care to produce something extra special: a memorable Zinfandel of charming character, firm structure, and soul that will—like the visit—transport you to another place and time in Napa Valley history. And remember to shut the gate behind you as you leave. Only 425 cases produced.

Winemaker’s Tasting Notes: Layers of aromatics including pear, strawberry, rhubarb, graham cracker, red apple, currants, and dried herbs. Fresh entry with medium body and building tannins. Flavors of blackberry, quince, and spiced cake. This is a versatile red wine that can be enjoyed on its own or paired with many different fares.



2017 Limerick Lane Vineyard Zinfandel, Russian River, Sonoma County

Longtime grape growers, the Bilbros, revitalize a Russian River winery and vineyard—and share their grapes with Biale!

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, located Northeast of Healdsburg. 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 1980s, 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. The veteran wine brothers know how to get the most out of this ideally-located vineyard set among the gently rolling hills in northeastern Russian River Valley.

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. This particular Biale version of Russian River Zinfandel is a fine case in point. We are delighted and flattered to be among the few Zinfandel-specialized wineries to share the fruit from this historic site. Only 98 cases produced.

Winemaker’s Tasting Notes: Inky in color with attractive aromatics. Wild blackberry, cola, tobacco leaf, molasses, cinnamon, and graham cracker. A lively entry with the weight of bold fruit and a popping acidity that lends itself to a long and mouthwatering finish. This is a very age worthy wine.

Cooking With Biale At The Culinary Institute of America at Copia!

We are honored and excited to be given the opportunity to partner with the **Culinary Institute of America at Copia** in 2019 for a year-long series of Biale wine-themed cooking classes and lunches.

In case you haven’t heard, Copia, in downtown Napa, has been reborn as the C.I.A. at Copia—a culinary campus for consumers. The New York Times has recommended it as “A Foodie Playground.” www.ciaatcopia.com

The summer classes on June 8 and July 13 were a blast with an intimate setting of 15 of our Biale Beloved, along with the Biale crew, getting hands on for a cooking aficionado’s dream—with state of the art teaching kitchens. It is a 9,000 square-foot culinary playground—including six Hestan commercial suites!

Following all the prepping and cooking with one of the C.I.A.’s

teaching chefs, the group enjoyed a sit down, family-style lunch they just prepared. It was savored alongside a selection of Biale wines, presented by the Robert Biale Vineyards folks. Some of the favorite dishes so far: Blackened Chicken served with Black Chicken Zinfandel; homemade ricotta gnocchi, and the Smoked Gouda Carbonara with Biale’s Basic Black red blend.



The dates for the C.I.A. at Copia Biale cooking classes are August 24th and October 5th. Reach out to the Biale team if you would like to be added to the wait list. Thank you to those who have cooked alongside us and we look forward to hosting more classes at the C.I.A. at Copia in 2020!

To purchase: www.biale.com | 707.257.7555 | customerservice@biale.com



2017 Monte Rosso Vineyard

Zinfandel, Moon Mountain, Sonoma County

A legendary Sonoma vineyard produces Zinfandels of character and substance.

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Our winemaker, Tres Goetting, loves working with this distinctive, amazing and most sought after Zinfandel grapes in wine-dom. As for the rest of us? Well, we just love sipping it—and sipping it, and sipping it.

One of the most famous and historic vineyards in California, Monte Rosso, is located high on the western flank of the Mayacamas Mountains overlooking Sonoma Valley. It was first planted in the 1880s by the Goldstein family, then purchased after Prohibition in the 1930s by Louis M. Martini, who named this elevated site “Monte Rosso” for its reddish volcanic soil.

In the 1970s, the Martini family began sharing some of the fruit with other winemakers, and in 1995 we got a phone call we could not quite believe. Zin upstart, Biale, was offered some Monte Rosso fruit by the vineyard manager for Louis M. Martini Winery! For a “rookie winery” that is like getting a call from the big leagues! Ever since, Biale Monte Rosso has become a Zinfandel classic and “must have” for Zin collectors.

The conditions on this lofty site add up to something of an ideal prescription for Zinfandel flavor and fruit maturation: 1500 ft. elevation, west-facing, morning to dusk sunshine, a climate moderated by the San Francisco Bay and Pacific Ocean, rocky/mineral-rich volcanic soil, and wise, old horse and wagon era vines that are among the oldest in California. Imagine those pioneers carving out a vineyard on a wild mountain, then today—those century-old roots reaching nearly 30 feet down into the reddish dirt below—there is more vine (roots) below the surface than above!

The trick with Monte Rosso winemaking, as it is with most Zin vineyards, is to know when the grapes are ready to come off the vine. While numbers are important, they don’t tell the whole story. The real key is in the tasting—recognizing when the grapes have reached perfect ripeness—the peak of flavor as we say. It can be an easy mistake to misjudge and pick Zinfandel too soon—or leave it on the vine too long. The Biale standard results in a highly distinctive wine redolent of ripe wild berries, spices, toast, minerals, and a signature grind of pepper. Adding to the excitement is a bolstered foundation of fresh acidity, healthy pH, and mountain tannins. This is classy, sophisticated Zinfandel with finesse. Tres calls it his “Audrey Hepburn wine”. Enjoy some now but watch for a beautiful evolution over months and years. Only 300 cases produced.

Winemaker’s Tasting Notes: Aromas of nectarine, Bing cherry, red vine licorice, wild iris, rhubarb and vanilla bean. A lively entry with good weight enhances the minerality and the zesty, natural acidity of this wine. Mountain tannins assure us of this wine’s graceful aging potential.

2017 Stagecoach Vineyard

Zinfandel, Napa Valley

Above Oakville lies the most significant Zinfandel project of Napa Valley’s modern era.

In 1999, since no one was planting any more old Zinfandel vines in Napa, we began a project in cooperation with Jan Krupp of Stagecoach Vineyard to re-create an old style vineyard that would become a new source of highest quality Biale Zinfandel. Today, considering the prestige and value of the location, this Zinfandel is without a doubt, the most significant planting of Zinfandel in Napa Valley’s modern era.

A memorable day for us was four wheeling and bouncing around off-road style at the sprawling ranch above Oakville with Jan Krupp himself, in a quest to select a potential site for Napa’s newest and most ambitious (not to mention expensive) Zinfandel vineyard. Passing row after row of immaculately kept vines and piles upon piles of recently excavated boulders bigger than Buicks, we stopped and hiked this incredible site with an eerily familiar view. It was Monte Rosso—but in Napa. Stagecoach Vineyard has the same elevation, western exposure, and even reddish volcanic soil like the Monte Rosso Vineyard. Not to mention being in the good company with the Oakville and Pritchard Hill neighbors! It’s a ‘who’s who’ of many of Napa’s most renowned names in close proximity. Feeling an instant connection with the site and employing the adage “Zinfandel likes a view”, we decided then that this site above Napa Valley was the spot for Zinfandel—and Jan Krupp was the man to pull it off.

After 12 years, our original vineyard was decimated by vine blight. We have since relocated to a nearby hillside within the ranch—close to where the original Zinfandel planting was in the old days of Stagecoach! Today, the Biale Zinfandel is the only Zinfandel at Stagecoach Vineyard, which is now under the ownership of the Gallo family. This Zinfandel has become a highly sought-after designation in the Biale portfolio.

It feels like Monte Rosso, but does it taste like Monte Rosso? As it turns out, interestingly

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enough, not exactly. The 2017 Stagecoach Vineyard is pure Napa...well-proportioned, but far from powerful, beautifully-balanced, polished, and a refined red wine that speaks clearly of its Napa Valley pedigree. This is one suave and classy Zin! Only 475 cases produced.

Winemaker’s Tasting Notes: The 2017 Stagecoach is 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 bold and ripe aromatics. This wine explodes out of the glass with wild blackberries, jasmine blossom, cola, notes of dried sage, wild iris and compote of mixed berries. Firm and succulent mid-palate tannins make for a long and juicy finish. This is a Zinfandel to drink and keep for five years or more.

To purchase: www.biale.com | 707.257.7555 | customerservice@biale.com

2017 Palisades Vineyard

Petite Sirah, Calistoga, Napa Valley

Felicia Woytak and Steve Rasmussen take great pride in stewarding a historic gem below the rocky cliffs in Calistoga.

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 many millennia ago. The geological formation stretches for over two miles and reaches elevations at over 3000 feet. No wonder the farmland below is ideally suited to wine grapes: cobblestones, gravel, and well-drained volcanic soil—not to mention the extended sunlight—are ideal influences for ripening Petite Sirah and Cabernet Sauvignon.

Domenico Barberis sure knew great potential when he saw it. The young immigrant was coincidentally from the same village in Italy, Murialdo, as Bob Biale's grandmother Cristina 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, which is named for a Napa Valley pioneer. Early miners passed by here along the Silverado Trail on their way to Mt. St. Helena. 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 and preserved the legacy of this awesome historical site, in addition to growing awesome Petite Sirah and other grapes. 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 are maintaining the vineyard's wonderful legacy along with the spectacular, unspoiled land surrounding it.



Winemakers clamor to get their hands on special grapes such as these. The Palisades fruit is offered in small lots to many of Napa Valley's and even Sonoma Valley's most respected winemakers. We are honored and privileged to be among the Palisades winemaker partners producing wine from this historic site. Only 150 cases produced.

Winemaker's Tasting Notes: Saturated deep purple ink color, dusty stony notes of minerals, dark rye bread, dried blueberry, chocolate cake, lavender, espresso, full/broad grippy mouthfeel, lingering fruit finish. This muscular Petite Sirah is pleasurable now and built for a long run—optimal drinking in 7-10 years.

Tasting with the Winemaker, Tres Goetting

Occasionally in the Biale Bulletin we explore the world of winemaking from the personal viewpoint of Napa native, Biale Winemaker, Trester "Tres" Goetting. Tres has a wealth of experience having worked with vineyards and made acclaimed wines from across Napa, Sonoma, and beyond.

You have made all kinds of wines in your career from Cabernet Sauvignon to Chardonnay to Pinot Noir. What is it about Zinfandel that drives you?

Zinfandel is a finicky variety that keeps you on your toes. It can be a real challenge in the vineyard and the winery—doing the bunch by bunch field work, selecting the primary crop, getting the ripeness just right, measuring the sugars and acids and getting the fermentations to cooperate, etc. But when we nail it, it's so exciting to be tasting those popping flavors and unique character that each of these rare and wonderful vineyards can give us. There is no other grape like it for excitement, pleasure, fun, drinkability, and food pairing.

Biale talks a lot about "Burgundian style" winemaking. What is different about the Burgundy method from other regions?

Well, when Bob, Dave, Al, and Aldo, started Biale in 1991 with the idea of being a house of Zinfandel, they latched on to an assumption, rightly so, that their Oak Knoll Zinfandel being a thin-skinned, cool climate grape, should be treated more like Pinot Noir. A lot of winemakers had been ripening and extracting the heck out of it at the time...so-called "fruit bomb" wines. So, they decided to take a more gentle, natural, less interventionist approach to Zinfandel to get the most expression directly from the vineyard...old, rare vines that have a unique story to tell. Burgundian winemaking is a less-intrusive approach: open top fermenters allow for gentle punching down, pressing is lighter and more sensitive, and there is less handling and wine movement, which equates to less oxygen interaction (i.e. racking is accomplished by using a gas pressurized method of transferring wine from barrel to barrel without pumps). I have stuck to the basic recipe, but I have refined protocols to be even cleaner and more efficient,

and I have upped our game on barrels. We spend a lot for exceptional barrels from French forests and coopers that are usually used for expensive Pinot Noir and Burgundy wines. They are shorter, thicker, heavier, toastier staves that enhance the natural character of the fruit and have more nuanced and sublime undertones. Too much new oak hides the vineyards natural personality so I am very careful not to hit them with new barrels too hard.

Do you have a favorite Biale vineyard or wine that you like to make?

This repertoire of vineyards that Bob and Dave have gathered over the years is amazing—all are real gems on great sites. They are still there because they are winners—the old timers sure had a keen sense of where to plant vines in Napa, Sonoma, across California, really. There are a few new small projects coming online that are exciting, but I still find myself going back to my old favorites. For example, the vineyard at Stagecoach is special for me because I got to know that ranch so well—walking it daily and wine-making for the founders of Stagecoach—the Krupp Brothers. Another favorite is Aldo's Zinfandel, which has a "wow factor" because of that silky, sexy texture combined with amazing, deep fruit. If I had to say, I think the grand dame of all Zinfandel vineyards would be Monte Rosso. The site with the red soil and the age of the huge old vines makes for some incredible flavors and structure. It goes beyond great Zinfandel and into the realm of world-class red wine. Such a fun and gratifying wine to make—it's a privilege!

Being a winery and vineyard that is Certified Napa Green, how does it affect the day-to-day winemaking?

Being a Certified Napa Green Winery and Vineyard affects the day-to-day winemaking in many ways. The first and most impactful thing that we do is to reduce water consumption in both the vineyard with our watering regime and in the cellar with our cleaning techniques. In the vineyard, we are using high tech soil moisture sensors which show us when and



where and how much we need to water the vines. This saves us a lot of valuable time and helps us to not unnecessarily water or over water. In the cellar, we are using steam to clean our equipment and barrels. This saves us thousands of gallons of water per month.

Some of the other ways in which we have adapted our day-to-day procedures include seeking products that have reduced environmental impact because of the way they are made, used, transported, stored, packaged, and disposed of. It means looking for products that do not harm human health, are less polluting, and that minimize waste, maximize use of recycled materials, conserve energy and water, and reduce the consumption or disposal of hazardous materials.

2016 Like Father Like Son

Proprietary Red Blend, Napa Valley

Winemaker Tres Goetting creates a Petite Sirah-based red blend from some of the best barrel lots of the vintage.

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Hey Dad! Did you know that California's Petite Sirah is the son of Syrah?

We have found over the years that these two grapes, when sourced from our Napa Valley vineyards, have tremendous synergy and energy when blended in near equal amounts. In Like Father Like Son Petite Sirah brings blue fruit and textural balance and Syrah contributes dark red fruit, heightened aromatics, firm structure, and added complexity

This sophisticated, layered, seductive, multi-faceted 2016 blend features Petite Sirah from Old Kraft Vineyard in St. Helena, Zinfandel from Kiger Ranch in Sonoma County, Tempranillo from Varozza Vineyard in St. Helena and Syrah from Green & Red Vineyard in Chiles Valley.



Vintage Notes: The 2016 growing season was near-perfect with an early start and ideal weather conditions throughout. With a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. The season wrapped up beautifully as the first significant fall rainstorm arrived on October 14th—just after the last of our grapes were picked. Only 300 cases produced.

Winemaker's Tasting Notes: Aromatics of blackberry, dark plum, currants, cured meats, black and red licorice, violets, and earthy tones. A full-bodied wine with an Old-World flare which has youthful palate-coating tannins and a long and satisfying finish. Some years in the cellar will broaden the palate even further and add more graceful notes to its already broad spectrum of aromas.

2017 Royal Punishers

Petite Sirah, Napa Valley

Napa Valley's old hero grape has established a new stronghold in Rutherford.

Parents Rock. Raising kids is, at once, the hardest and easiest thing to do in the world—a mix of torture and pure joy. It can be a struggle but once they find their voice and calling—off they go.

In the case of Petite Sirah, success was growing up in the right place. Born in France, but putting down roots in Napa Valley in the 1800s, the orphan son of Syrah and Peloursin found its ideal home and went on to be a California rock star. It is a favorite for grape growers and winemakers looking for reliable yields, blue and black fruit character, structure, longevity, dark color, and that pure-pleasure factor. Petite Sirah is a very handy, nearly miraculous, tool when it comes to making red blends.

We named our main Petite Sirah for its original Rhône parents. Re-arranging the letters of Syrah and Peloursin, anagram-style, results in the intriguing little moniker, Royal Punishers. The Royal Punishers source is some serious Napa Valley real estate. The fruit comes from our vineyard project in Rutherford that began in 2002 in cooperation with Tom Gamble of the Carpy Connolly family's CC Ranch. Tom and his family wanted to start a serious Petite Sirah vineyard on a parcel of land that lies just west of the Rutherford cross road, where there are some pretty famous vineyard neighbors. This was like building a house in Beverly Hills! Planted to classic old heritage clones from the Hayne Vineyard and Stag's Leap, this small vineyard is now entering its prime and kicking out some tremendous wine, not to mention gaining a devout following. Petite Sirah like this reminds us why it was embraced for so long by winemakers and in-the-know red wine drinkers. We are glad to see the accolades and high ratings in the press these days for Petite Sirah—a nearly forgotten wine getting the attention it deserves from lovers of big reds.

Winemaker's Tasting Notes: The 2017 Royal Punishers has a deep, blackish blue color profile. Aromas of dusty currants, blueberry, quince, violets, figs, molasses, graphite, and baked rye. The entry is weighty with a broad mid-palate structure, which has layers of ripe, black fruit flavors. The oak profile is balanced and the tannins are mouthwatering and medium grained which hold the fruit profile and carry a long, lingering finish.



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2018 Clementina

White Table Wine, Oak Knoll District, Napa Valley

An Italian-heritage classic white wine emerges from the Biale winery's Oak Knoll District estate vineyard.

The white wine variety, Greco, is thought to have possibly originated in ancient Greece. Today, there are various types of Greco grapes producing white wines in districts across Italy, including Tufo, in the Campania region. It is regarded by wine aficionados as historically one of Italy's great white wines and is known for its complex character, firm structure, and longevity. The alluvial soils and moderate climate of the Oak Knoll District are ideal conditions for a wide variety of vinifera grapes. Greco is a new entry that shows wonderful promise for future winemaking. This wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family. Only 275 cases produced.

Winemaker's Tasting Notes: Greco di Tufo is a late ripening variety with a firm backbone of acidity. Our Napa Valley, Oak Knoll District estate "Clementina" has a bright golden hue. It is a medium weight white wine with tropical notes of pineapple, pear, melon, lime peel, wet stone, chalk, and other mineral notes. The wine has a natural structure along with a racey acidity which makes it ideal for food pairings and bottle aging for up to 10 years.

To purchase: www.biale.com | 707.257.7555 | customerservice@biale.com

Robert Biale Vineyards Fall 2019 Wine Offering

	Price	Society Price
2017 Aldo's Vineyard Zinfandel	Pre-sold out to club	
2017 Black Chicken Zinfandel	\$49	\$43
2017 Grande Vineyard Zinfandel	\$55	\$50
2017 Limerick Lane Vineyard Zinfandel	\$60	\$54

	Price	Society Price
2017 Monte Rosso Vineyard Zinfandel	Pre-sold out to club	
2017 Stagecoach Vineyard Zinfandel	\$62	\$56
2016 Like Father Like Son Red Blend	Pre-sold out to club	
2017 Palisades Vineyard Petite Sirah	\$58	\$52

	Price	Society Price
2017 Royal Punishers Petite Sirah	\$48	\$43
2018 Clementina White Wine	\$42	\$38
Please inquire about the availability of our large format bottles.		

How to order: Give us a call at (707) 257-7555, email customerservice@biale.com, or online at www.biale.com. Orders containing 6 bottles of Black Chicken or Royal Punishers ship for \$29 flat rate. Website code: SHIP29

Other Biale single-vineyard Zinfandel wines to watch for...

R.W. Moore Vineyard. Significant historic Zinfandel vineyard owned by Bill Moore in Napa Valley's Coombsville A.V.A. This exceptional vineyard was planted in 1905 and it is in the Registry of Historic Vineyards and one of the preferred Zinfandel selections in the U.C. Davis/ZAP Heritage Vineyard Project. *Dark and decadent.*

Varozza Vineyard. One of Napa Valley's oldest farming families grows Zinfandel for Biale at this historic site on York Creek in the heart of the St. Helena A.V.A. *Finely-textured, dark fruit.*

Falleri Vineyard. This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by immigrant Argentina Falleri in 1924. Granddaughter Sonya Spencer caretakes the family's old vines and keeps her family tradition going. *Delicate and delicious.*

Bedrock Vineyard. Historic Zinfandel vineyard dating to the 1880s, near Glen Ellen, in the heart of Sonoma, which is now owned and operated by father and son Joel Peterson and Morgan Twain-Peterson. *Layered and mouth-watering.*

Old Kraft Vineyard. Among Napa Valley's oldest vineyards dating to 1888, this site in west St. Helena was reborn under the stewardship of Bill and Margie Hart. *Silky and complex.*

Valsecchi Vineyard. The oldest vineyard in the chilly Carneros A.V.A. just north of San Pablo Bay was originally farmed by Ron Mick's grandfather, John Valsecchi. *Sublime and elegant.*



Photo: Erika Cole

The Robert Biale Vineyard Visitor Experiences

Relax amongst the vineyards and savor the Napa Valley's natural splendor. Revel in the tasting and take advantage of the opportunity to purchase rare and iconic wines that are honored by wine professionals and represent over a century of California winemaking history.

The Valley Vista. This relaxed and leisurely seated tasting experience among the vineyards on the winery's back porch offers one of the great views of California wine country and a tasting selection like no other. Biale's affable Wine Educators guide you through a personalized overview of Napa Valley, historic vineyards, family farming history, and the fine points of appreciating world class Zinfandel, Petite Sirah, and Biale's rare blends.

The Founders Tour. For small groups seeking an understanding of Biale winemaking, viticulture, and Napa Valley's history and world renowned attributes, The Founders Tour is the deep dive into all things Biale. Your host (don't be

surprised if it's Dave or Bob themselves!) will discuss old vine viticulture, lead a stroll through the cellar, explore crush and fermentation protocols, offer a taste of a future wine directly from barrel, and offer a selection of the latest Biale wines to taste.

The Past, Present, and Future. An elevated first-hand experience for those looking to do a side-by-side comparison of library vintages, current vintages, and an out of barrel taste of what is to come. Discuss the fine points and advantages of cellaring and the potential of laying down Biale wines in your personal cellar. Guests have the option of enjoying this experience while being surrounded by our vineyards on the winery's "back porch" or in a private setting.

Reservations are required for all tasting experiences. To book reservations, please call the winery: (707) 257-7555, email: tastingroom@biale.com or book online: <https://shop.biale.com/visit-us>.

Thank you, thank you, thank you ...

To our Biale Beloved, who so warmly and responsively support our efforts: We have chosen to do what we do out of sheer love and we have the utmost appreciation for your kind patronage and enthusiasm. We love your phone calls, e-mails, visits with friends and family to the winery, and of course sharing unforgettable life experiences such as this past May's Italian cruise adventure in Venice. (Stay tuned for another cruise announcement!)

We renew our pledge to you to ensure that every bottle of Biale you open provides excitement, deep pleasure, value, and good cheer. It is all about family, friends, and making memories, and we are glad to be a small part of your lives.

Dave Pramuk and Bob Biale, Co-Founders



To purchase: www.biale.com | 707.257.7555 | customerservice@biale.com



Share Your Biale Moments!

If you do not follow us already, check us out on Facebook, Instagram, or Twitter. Visit www.biale.com for the links to our social page! The new blog is also on the Biale website with the happenings around the winery and with the Biale team.

#bialevineyards #biale #blackchickenzinfandel

Are you a Member of The Black Chicken Society?

Members receive a bottle of Black Chicken Zinfandel in every shipment as well as a selection of our single-vineyard Zinfandels, Petite Sirahs, and proprietary red wines. Ensure access to bottles of Biale’s new vintage releases—even tailor your shipments as you prefer. Visit www.biale.com/join for a full list of Black Chicken Society Club levels, the complete list of wonderful benefits, and how to join!

2019 Fall Billing and Shipping Schedule

Shipment 3

Bill: September 9 • Arrives: Sept 12-25
 Pick up: September 10 - December 9
 2017 Black Chicken Zinfandel
 2017 Monte Rosso Vineyard Zinfandel
 2017 Stagecoach Vineyard Zinfandel
 2017 Royal Punishers Petite Sirah

Shipment 4

Bill: November 4 • Arrives: Nov 7-20
 Pick up: November 5 - December 9
 2017 Black Chicken Zinfandel
 2017 Aldo’s Vineyard Zinfandel
 2017 Grande Vineyard Zinfandel
 2016 Like Father Like Son Red Wine
 Deadline to pick up fall club shipments: December 9th.

Custom Club

Fall Shipment
 Custom Ordering Begins: September 3
 Custom Order Deadline: September 30

Holiday Magnum Club

Each year our Winemaker, Tres Goetting, puts together a reserve blend that comes in a special holiday magnum and only Holiday Magnum Members receive it. Best of all it arrives at your home in time to grace your holiday table!

To Join: Must be a member of Black Chicken Society (Level 1, 2, 3 or Custom). Give the Gift of a Black Chicken Society Membership! Please contact a Biale Team member for more details. Phone: (707)257-7555 Email: wineclub@biale.com

Upcoming Events

Reserve Your Spot Now!

August 21, September 11, October 16
Yoga and Wine at Robert Biale Vineyards
 Time: 5:30-7:30 PM
 Price: \$20 Members receive 2 complimentary tickets

August 24 & October 5
Cooking Class with Biale Wines at CIA at Copia
 Time: 11-2 PM
 Price: \$175 per class, Wine Club Exclusive

September 14
Fall Wines Celebration at Robert Biale Vineyards Main Event
 Time: 1-4 PM
 Price: \$55 | Club \$40 | 5+ Year Members Free!
Horizontal Vineyard Designate Tasting with Tres, Bob & Dave.
 Time: 12:30-1:30 PM. Seated tasting to be held before main event.
 Price: \$55 | Club \$40 (Cost additional to main event)

September 26
Artisan Table Signature Wine Series at Torrey Pines, La Jolla, CA
 Join Biale Co-Founder Dave Pramuk for an evening of wine tasting and indulging in a communal meal of seasonal bounty set on the terrace of A.R. Valentien.
 Time: 7 PM
 Price: \$185

September 13, 20, 27, October 4
Harvest Tour & Tasting!
 Time: Tours begin at 9:30 AM
 Price: \$60 | Club \$30

October 12
Fall Harvest Dinner at Robert Biale Vineyards
 Time: 6:30 PM
 Price: \$125 | Club \$105 Members receive 2 discounted tickets

November 16
Cellar Treasures Holiday Dinner at Robert Biale Vineyards
 Time: 6:30 PM
 Price: \$175 | Club \$150 Members receive 2 discounted tickets

December 8
Members Only Pick-Up Party at Robert Biale Vineyards
 This is the last day for Members to pick up their fall club wines!
 Time: 1-4pm

All events require reservations. For full event details, tickets, or if Biale is coming to a city near you, please visit www.biale.com/events. We look forward to seeing you at the winery this year!



Black Chicken Society Exclusive Benefit

Robert Biale Vineyards offers club members an “in-home” private tasting experience”! It is an intimate, guided tasting with a senior Biale representative at your home, club, or work. We will work closely with the host by suggesting appropriate food elements to accompany the wines featured, supply the wines to taste, and have special offers towards orders placed at the event. Please contact the Biale Wine Club Team for more details!