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Spring 2019

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— THE — BIALE BULLETIN

Preserving the Legacy of Zinfandel & Petite Sirah

Vintage 2017—From Joy to Tragedy

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 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 sudden and horrific wind-driven wildfires that claimed many lives and incinerated thousands of homes. Thankfully, vineyards acted like firebreaks, and although some in the mountains were singed, most remained unharmed and most wineries had already harvested 90%+ of their grapes.

To go from the feeling of glorious relief to such a state of anxiety and sadness within eight months was a case of emotional-whiplash. In one way or another, everybody in Northern California wine country was affected by the catastrophic fires, and although few as a percentage of the whole had homes affected, it will take a while for these folks to rebuild. The sense of shared hardship and community strength that resulted as people pulled together was palpable and it was heartening to have so much concern and support pour in from across the country!

Our hearts were broken for the fire-related losses suffered by so many of our community, yet we are thankful that our own winery, vineyards, and wines were not affected. Not to mention, driving through Napa Valley these days, you will probably be amazed by how beautiful it is!

As for the 2017 growing season, Zinfandel and Petite Sirah typically ripen earlier than some of the other varietals, so 98% of our wines were harvested before the fires (and the little that were affected got rejected). Rest assured that there is not a trace of the wildfires in any of our wines. In fact, 2017 is turning out to be a memorable vintage in more ways than one—just wait 'til you taste!

So, when you pull the cork from a bottle of a 2017 Napa or Sonoma wine, take a little pause to toast that you are supporting communities and families who suffered great loss. However, we remain steadfast and dedicated to creating something special that brings shared happiness into all our lives.

The Spring Lineup Includes:

2017 Black Chicken Zinfandel
2017 Howell Mountain Zinfandel
2017 R.W. Moore Vineyard Zinfandel
2017 Old Kraft Vineyard Zinfandel
2017 Varozza Vineyard Zinfandel
2017 Valsecchi Vineyard Zinfandel

2017 Bedrock Vineyard Zinfandel
2017 Royal Punishers Petite Sirah
2017 Nonna's Sangiovese
2016 Basic Black Red Wine
2018 Rosato



Photos: Erika Cole



2017 Bedrock Vineyard Sonoma County Zinfandel

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

We are excited to be releasing this latest edition from the iconic Bedrock Vineyard, truly one of the most historic vineyard properties in California. Planted in the “Valley of the Moon” in the 1800s, 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 1950s, the Parducci and Domenici families owned the ranch and winery with the Domenicis, 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 Peterson and Morgan Twain-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. Only 174 cases produced.

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 3-5 years.

2017 Black Chicken Napa Valley Zinfandel

Aldo Biale’s phone ordering system

for his farm goods required a pass code for wine!

Included in
Shipment
1, 2, 3 & 4

In the town of Napa in the 1940’s, Aldo Biale was only a teenager when his father died and Aldo worked with his mother to farm walnuts, prunes, fruit, 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 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 the “gallo nero”—the iconic black rooster symbol of Chianti.

So in 1999, when Robert Biale Vineyards started making a *fully legal* Black Chicken Zinfandel, distinct from the Aldo’s Vineyard bottling, 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 haven’t 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’s 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.



Photo: Erika Cole

Black Chickens Are Hittin’ the Kitchens!

Hey home chefs...ever fantasized about going pro? Well here is your chance to get a taste and live the dream... with Biale!

We are greatly honored and very excited to announce that we will be partnering up with the Culinary Institute of America at Copia in 2019 for a year-long series of Biale wine-themed cooking classes and lunches.

With our longstanding relationship with the CIA’s wine education programs, we have created four opportunities for 14 Black Chicken Society members to roll up their sleeves and get hands on with preparing a special Biale luncheon with a CIA chef!

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

Upstairs at Copia, you will now find a cooking aficionado’s dream—with state of the art teaching kitchens. It is a 9,000 square-foot culinary playground—including 6 Hestan commercial suites! Yes, it is true—CIA at Copia will allow Biale Black Chicken Society home chefs the opportunity to get in there and get down to business using the same professional-level equipment used in many great restaurants. <https://commercial.hestan.com/hestan-teaching-kitchen-opens-culinary-institute-america-copia>

Following all the prepping and cooking, the group will sit down with a family-style lunch they just prepared and savor it alongside a selection of Biale wines, presented by the Robert Biale Vineyards folks, whose winery is just up the road.

The dates for the CIA at Copia Biale cooking classes are: June 8th, July 13th, August 24th, and October 5th. To reserve your place, or your group’s place, contact Maggie Pramuk Mazotti directly at Robert Biale Vineyards. Email: wineclub@biale.com Phone: (707)257-7555



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

2017 Howell Mountain, Napa Valley Zinfandel

Introducing Biale's first Zinfandel from Napa Valley's Prestigious Howell Mountain AVA

Napa Valley's true greatness lies in its diversity. Sixteen AVAs (American Viticultural Areas) are now identified throughout the entire county of Napa—each AVA recognized for geological and geographical traits such as soil types and weather patterns that contribute to its unique regional character. High in Napa Valley's eastern Vaca Mountain range, one of these AVAs is defined solely by *elevation*—Howell Mountain. First settled in the 1840s by Isaac Howell, winemakers such as Brun and Chaix, and Keyes soon followed. Wines grown in this subregion drew worldwide attention to Napa Valley in the 1880s for red wines that won top awards in prestigious international competitions. A century later in 1983, Howell Mountain became distinguished as the first sub AVA within the Napa Valley.

Starting at an altitude of 1400 ft. above sea level, the vineyards of Howell Mountain are uniquely positioned just above the Pacific Ocean's marine layer of morning fog that encroaches along the length of the Napa Valley throughout the growing season. At this lofty, sunny location, summer daytime temperatures are cooler, nights are warmer, breezes are steady, and the vines' moderate growing season more gradual. Soils formed on Howell Mountain by volcanic activity are extremely well-drained and the sunlight-soaked vines produce small berries of intense flavors and ripe tannins. Zinfandel thrives here as the conditions for this thinner-skinned variety are ideal. These influences produce concentrated red wines with deep color, chocolatey black fruit, mineral character, fine acidity, and balanced tannins. Howell Mountain red wines have a reputation among collectors for complexity, solid structure, and long life. This new Biale Howell Mountain Zinfandel comes from historic, century-old vineyards and displays all the beautiful traits for which Howell Mountain is known. Only 490 cases were produced.

Winemaker's Tasting Notes: This substantial wine displays a beautiful array of mocha, dark fruits, cherry candy wrapper, tree fruits, pear tarte tatin, and salty/mineral notes that interplay nicely with ripe tannins, supple texture, lasting blackberry flavors, and an elegant finish.

Included in
Shipment 2



Photo: David Todd



Photo: David Todd

2017 Old Kraft Vineyard St. Helena, Napa Valley Zinfandel

A St. Helena couple's preservationist spirit resurrects one of Napa Valley's oldest vineyards.

Old craft indeed. Just west of the town of St. Helena lies a historic vineyard and winery site that dates back to the earliest days of Napa Valley—The Old Kraft Vineyard. Spared from the bulldozer by Bill and Margie Hart, these 130 year old vines are *replants*(!) of the vines that were originally planted in the 1860s by Franz Kraft, a noted Napa Valley pioneering winemaker.

Included in
Shipment 2

Planted to Zinfandel and Petite Sirah, the Hart's home vineyard is nestled near the scenic Mayacamas Mountains. Kraft's original home and old stone winery are now the Novak family's iconic Spottswoode Winery—one of Napa Valley's finest wine estates.

In 2002, faced with the dilemma of what to do with the forgotten vineyard, Bill and Margie reasoned that there are not many of these historic landmarks left in Napa Valley and they decided to embark on a restoration project in an attempt to bring the neglected old vines back to productive health. They engaged the talents of Bill Pease of Madrigal Vineyard Management and Bob Biale. The team designed a plan to rework the overgrown vines and feed the depleted soil. Through months and years of laborious pruning, soil work, and nurturing, the old vines have, as hoped, returned to producing beautiful grapes—Zinfandel mainly with old patches of Petite Sirah, and a few examples of old reds such as Alicante and Carignane. This wine is an ideal example of the style for which the St. Helena AVA red wines are known—elegant, silky, and deep.

Bravo to the Harts who take great pride in the historic site and old vines, and have chosen to restore a piece of Napa Valley's living history. We are thrilled and honored to be the sole winemakers of this historic vineyard! Only 417 cases produced.

Winemaker's Tasting Notes: The 2017 vintage demonstrates what careful farming, rigorous selection, and meticulous winemaking can do with these low yielding old vines. This is an elegant wine with hints of tropical fruit, cinnamon, orange rind, white pepper and vanilla. The 2017 Old Kraft Zinfandel has a light and fresh entry and gentle tannins that build into a lengthy finish.

2017 R.W. Moore Vineyard

Coombsville, Napa Valley Zinfandel

Bill Moore bought his first home and turned its old vineyard into a historic Zinfandel benchmark!

This historic vineyard lies in Napa's Coombsville AVA and has become a living reference point for California Zinfandel. It was planted in 1905 by the family of a merchant seaman by the name of Pleasant Stevens. The original vines that are still there on Hagen Road continue to produce amazing wines. Moore is officially listed in the Registry of Historic Vineyards and has been a focal point of U.C. Davis's long term Heritage Vineyard project. U.C. Davis added Moore cuttings to their collection of heritage vineyards for a vine-saving project designed to preserve California's best Zinfandel plant material for propagating through future generations.

In the 1980s a young orthodontist by the name of Bill Moore was house hunting in Napa and came upon this property that he would make his first home. Not being an avid wine drinker, Bill took on the challenge of restoring the old vines and seeing what he could get out of it. (Bill also likes to restore old cars and boats). The grapes eventually were sold year after year to Turley Wine Cellars, who worked the land with Bill, and they produced a series of highly-acclaimed wines from the grapes. Then, in 2009, talk about *pleasant* surprises, Moore's family, Mike and Molly Hendry decided to take on the vineyard and start their own winemaking project and they graciously invited us to share some of the vineyard's grapes with them.

We have come to appreciate what a special vineyard this is other than just its history. The wine from R.W. Moore expresses a true sense of place—an identity that is due to its deep volcanic soil (the Coombsville AVA is basically an extinct caldera), cool climate, modest rainfall, and strong genetics. Small berries, low yields, and slow-ripening are the keys to growing great Zinfandel, and these sturdy old vines deliver it all! For us as winemakers, this is as good as it gets, the chance to produce and share wine with you from true living history! Only 425 cases were produced.

Winemaker's Tasting Notes: Rich and dense aromas of both black and blue fruits. Dark chocolate, toffee, crème brûlée, and fresh herbs are also present. This wine has a graceful texture and is nicely balanced with deep mid-palate fruit and fresh acidity. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

Included in
Shipment 1



Photo: David Todd



2017 Valsecchi Vineyard

Carneros, Sonoma County Zinfandel

A rare, hidden patch of old vines in Carneros has gained a fanatical following among Biale fans.

Carneros (which means "rams" in Spanish), is a butterfly shaped region that is splayed across the southern portions of both Napa and Sonoma valleys, where they both encroach on San Pablo Bay. On a clear day there, one can easily make out the San Francisco skyline. Foggy, chilly, and breezy, the Carneros area a millennia ago was submerged below the inland sea. Still today, vineyard workers encounter ancient sea shells embedded in the rolling shallow soils. Grazing, shipping, viticulture, and winemaking were common here in the early settlement days. Then in the '50s, '60s and '70s, Carneros was re-discovered by winemakers led by Louis P. Martini and Andre Tchelistcheff as being ideal for Burgundian varieties and Champagne method wines. The cool summer conditions are especially favorable for Pinot Noir, Chardonnay and sparkling wine, but winemakers excel today with many varieties such as Syrah, Merlot, and even Cabernet Sauvignon.

An exceptionally rare example of Carneros Zinfandel, the Valsecchi Vineyard, was planted around the turn of the last century and can be traced to the bygone days of winemaking before Prohibition. John Valsecchi was an immigrant from Switzerland who retired from the dairy industry in the 1940s to grow grapes. After he took over the vineyard, he sold the grapes for years to surrounding Sonoma wineries. The small patch that remains has been dutifully preserved by Valsecchi's grandson, Ron Mick, a home winemaker, who personally tends the vineyard every year. In 1995, Bob Biale stumbled across this hidden gem on a delivery trip through Sonoma, met Ron, and hatched a plan to make Zinfandel from the vineyard—from which Ron had won medals in competitions among home winemakers. With its elegance, richness, and attractive aromatics, the Valsecchi is a crowd pleasing Zinfandel. Too bad there is not more to go around. Only 74 cases produced.

Winemaker's Tasting Notes: This wine makes you want to take a bite out of it! Strawberry, red plum, rhubarb, lychee, pastry, and Herbes de Provence are present in the nose of this lovely wine. It has concentrated fruit with a creamy texture and a punch of acidity which makes for a long mouthwatering finish.

2017 Varozza Vineyard St. Helena, Napa Valley Zinfandel

Family pride and a historic farming tradition in the epicenter of Napa Valley.

The Varozza ranch is an iconic St. Helena landmark featuring a historic wood and stone gravity-driven winery that dates back to the days when stonemasons and craftsmen built the original winery for Emil Zange in 1885.

Joseph Varozza, who was a St. Helena blacksmith, purchased the property in 1913 and made wine there until his death in 1946. This beautiful property has remained in the Varozza family for over 100 years!

For decades, Harold Varozza operated the ranch after his father passed, selling the grapes to local wineries. In 1999 Harold's son Jack and Jack's wife Dianna took over the ranch and now produce estate grown wines under their own label. www.varozzavineyards.com

In the exact heart of Napa Valley, just north of St. Helena on Pratt Avenue, and next to the restored old winery, is an ideal spot for growing red grape varieties—especially Zinfandel. Planted on stony, alluvial soils between York Creek and the Napa River, the old, mature vines here produce wines that are a little darker with more black fruit character than is typical of St. Helena, with great balance and textural feel. Only 332 cases produced.

Winemaker's Tasting Notes: This wine has rich aromatics of black cherry, dark plum, jasmine tea leaf, root beer, and graham cracker. It has a plush and creamy mouthfeel that blankets the entire palate with viscosity and weight. This is a decadent Zinfandel that is drinking beautifully right out of the gate.

Included in
Shipment 2



Photo: David Todd

Winemaking from Old Vines Q&A with Winemaker Tres Goetting

I know that Biale specializes in old vine wines... why do winemakers think that old vines are better?

Wines made from old vines have something special about them: A certain *Je ne sais quoi*. The wines tend to be more elegant and refined compared to “normal”, younger vines. Winemakers like that we do not need to manipulate the fruit or wines much when they come into the cellar. “A less is more” philosophy comes into play with old vine wines because the fruit really shows the terroir of the vineyard. This is the ultimate goal for any winemaker. Therefore, we have a great advantage when sourcing from old vineyards.

Winemakers sometimes refer to old vineyards as “field blends”. What exactly does that mean?

Field blends refer to vineyards that have multiple varieties growing within the same vineyard. They are harvested all together at the same time and co-fermented together as one single lot of wine. Many of California's oldest vineyards are planted in this manner. Some people think that this is because these vineyards were planted mostly by Italian immigrants, who thought that the terrain and landscape here reminded them of their home vineyards. This is one reason why they would plant multiple varieties in the same vineyard—just like they saw in Italy. The reasoning behind the field blends was to put the vineyard in a natural state of balance where longer ripening varieties would be planted in the warmer parts of the vineyard and quick ripening varieties planted in the cooler parts (lower lying areas) of the vineyard. This would allow the fruit to ripen more evenly and it could all be picked at the same time. Other reasons for planting field blends are to add complexity and color to the wines. One more theory suggests that clonal material or bud wood was harder to come by back in those days because nurseries had not yet been established as common businesses. This meant that grape farmers had to find vine cuttings from friends, neighbors, or special sources and they would most often get whatever they could to fill out their vineyards.

Do vines get “too old”?

I hope to live long enough to find out!

Different varieties have different ageing potential. Cabernet Sauvignon, for example will usually start to diminish its fruit production yields after around 20-25 years. At this point, the vineyard is ripped out and replaced with new vines. Other varieties, such as Zinfandel, can live and produce fruit for 150

years and beyond.

The oldest *vitis vinifera* vine in California is a *Vina Madre* (Mother Vine or Mission Grape) that was planted in 1818 in Los Angeles County at the San Gabriel Mission. It is still producing fruit, which is used to make a sweet red wine.

Why are so many old vines vineyards planted to Zinfandel?

Zinfandel happens to be one of the varieties that has a very long life span. The Italian immigrants who planted these vines chose this variety because it was similar to the Primitivo that they had planted in Italy.

What are the oldest vineyards that you make wine from?

I am fortunate enough to source fruit and make wine from some of the oldest vineyards in California. My favorite old vineyard that Robert Biale Vineyards sources from is the Monte Rosso Vineyard, located in Sonoma County's Moon Mountain AVA. This vineyard was planted in 1886.

It is one of the most dramatic vineyard sites I have ever seen and the wines are beautiful, feminine, and very age-worthy. Other Sonoma County vineyards that I source from are Bedrock Vineyard (planted in the 1880s), Pagani Ranch (planted in the 1880s), and Valsecchi Vineyard (planted in early 1900s). I also source grapes from several old vineyards in Napa Valley including Grande Vineyard (planted in 1920), Old Kraft Vineyard (planted in the 1890s), Varozza Vineyard (planted in 1910), and Aldo's Vineyard (planted in 1937).

Do you make all the old vineyards' wines the same way?

Yes. I use the same overall technique to make all of the wines from the different vineyards. This is the beauty of the differences in the wines. The aromas, flavors, and characteristics are mostly coming from the vineyard site. I have learned that minor nuances such as specific cooper choices, yeast strains, fermentation vessels, and extraction techniques can all impact the style of the wine, but I use these things to help accentuate what is already there.



Winemaking Team

Join us in welcoming some recent changes to the Biale crew with the hire of David and the promotion of George!

Richard Exton Jr. (Cellar Intern) David Natali (Enologist) George Urquiola (Cellar Master) Tres Goetting (Winemaker)

2017 Royal Punishers Napa Valley Petite Sirah

Included in
Shipment 3

An old California classic is
gaining renewed interest in Cab-centric Napa Valley.

The king lives. It surprises a lot of wine lovers to learn that until 1970 the main grape by acreage in Napa Valley was *not* Cabernet Sauvignon. Even more surprising is that the top spot as of 1969 went to...Petite Sirah!

Petite Sirah is known to be synonymous with Durif, the offspring of the Rhône Valley's Syrah and Peloursin varietals. Since its introduction to California at the turn of the last century, Petite Sirah has been prized by winemakers for its inky color, muscular build, deep black fruit, longevity, and ability to be blended with about every red variety—most often to “beef up” red wines that needed some added “oomph”.

In addition to being a Zinfandel house, we covet the small amounts of old vine Petite Sirah that exist in Napa Valley and have worked to re-establish it with new planting projects. Biale is the only Napa Valley winery sourcing Petite Sirah from five Napa Valley AVAs: Oak Knoll, Chiles Valley, Calistoga, St. Helena, and Rutherford.

Due to its scarcity and somewhat confusing identity, Petite Sirah is misunderstood. However, we share Robert Parker's oft-repeated opinion that “Petite Sirah is the most underrated red variety for pleasure and longevity in California.”

Today there is a new wave of seriously good Petite Sirah on the scene being made by top winemakers and it is time for wine lovers who like big red wines to check in!

This superb 2017 Petite Sirah demonstrates why the variety is so well suited to Napa Valley. In this case it is from our prized “fishing hole” in Rutherford that was planted in 1999 to heritage clones.

And oh—the name Royal Punishers... Not as dangerous as it sounds—rearrange the letters of Syrah and Peloursin and voilà—there you have it.

Winemaker's Tasting Notes: Blackish blue, glass-staining color, dusty currants, and blueberry pie aromas, mouth-filling ripe fruit, graphite pencil notes, firm/velvety tannins, and a pleasantly tender finish. This is the wine to break out for red meats, sausages, aged cheeses, and dark bittersweet chocolate. An especially good year for Petite Sirah, this young P.S. is drinkable now and is an excellent candidate for long cellaring...7-10 years—easy.

**The 2017 vintage will be available to ship in April 2019*



Photo: David Todd



2017 Nonna's Vineyard Oak Knoll District, Napa Valley Sangiovese

Character.

This small, one acre vineyard on the Biale ranch, is named in honor of Cristina Biale (1896–1999) or “Nonna” to her family and close friends. Her story is one of determination, hard work, and faith.

An immigrant from Northern Italy, Nonna met her life partner, Pietro Biale, also from Northern Italy, while working in San Francisco. After they married, they moved to work on the Gier Ranch in Napa Valley on Mt. Veeder, where they eventually had their son Aldo.

Together they saved and bought a small farm in Napa in 1937 and raised walnuts, prunes, chickens, eggs and, of course Zinfandel. When Pietro died in 1942, Cristina, with the help of her teenage son Aldo, took over the farming and kept the ranch going. As an adult, in addition to his day job, Aldo worked the ranch involving his children in the day-to-day chores.

In 1993, years after we started the winery, Aldo converted a small block of vineyard behind his house to Sangiovese. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire in 1995.

Sangiovese can be vigorous, but through some intensive farming and crop thinning, the wine takes on depth, complexity and vivid flavors. We've found our Sangiovese to be cellar worthy—they age slowly over the years. Only 60 cases produced.

Winemaker's Tasting Notes: 2017 was a beautiful year for Sangiovese. This wine is full of rustic red fruit aromas including Bing cherries, rhubarb, strawberries, and plum with hints of marshmallow and allspice. Light bodied with a clean and bright entry, the fine grained tannins have nice acidity and a zippy finish, which make this a perfect wine for pairing with food. Drink now or cellar through 2022.

2018 Rosato Dry Rosé of Sangiovese

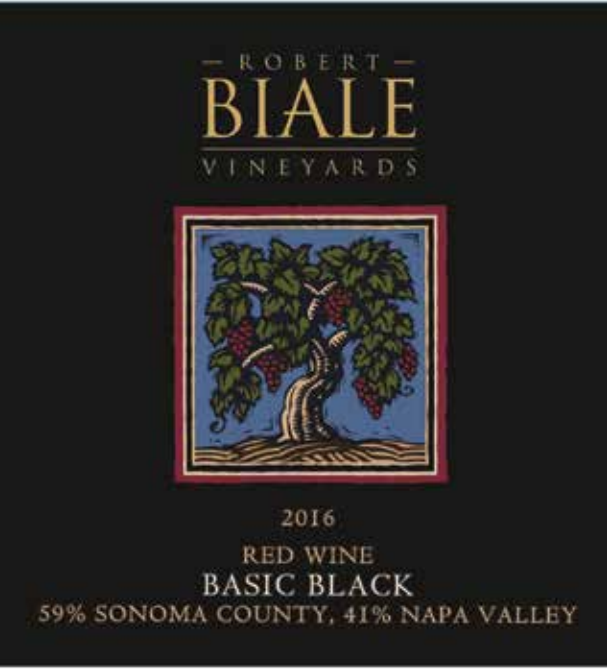
Crisp, refreshing, versatile ...and irresistible!

Each vintage, Winemaker Tres Goetting, takes on a special project to start out harvest—a classic old world style dry Rosé. Our Rosato is made primarily from Sangiovese that is harvested at slightly lower sugar levels in order to ensure refreshing acidity, moderate alcohol and lighter color. The wine is finished with a small amount of Zinfandel juice taken directly from the fermenter in order to add a touch of texture, body, and color. Aged without oak, and only in stainless steel, this is a bone dry style of Rosé that is amazingly versatile with food. We recommend keeping a bottle in the fridge ready to go for a spur-of-the-moment food pairing or a refreshing break during spring and summer! Only 220 cases made.

Winemaker's Tasting Notes: Vibrant bubblegum color with aromas of guava, watermelon jolly rancher, cherry blossoms, key lime, Bartlett pear, wet stone, and fresh herbs. There is a pleasing saliva-inducing tartness and a savory mouth-feel with a gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in! Optimum serving temperature: 46° F – 58° F.



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



2016 Basic Black

59% Sonoma County,
41% Napa Valley Red Wine

Co-fermentation of “mixed blacks”
varietals produces old world style
and substance.

Basic Black is our *homage* to the old school of winemaking whereby wines were blended by planting multiple red varieties together in the same field, then harvesting and fermenting them together. This method was, and still is, common in European vineyards. In early California, it was adopted as standard practice. Zinfandel, Petite Sirah, Mataro, Alicante, Carignane, and many other grapes were planted together, or “field blended,” to make a complete wine.

In this vintage, Winemaker Tres Goetting and Bob Biale charted the ripening of several vineyards in Napa and Sonoma and selected red varietals based on the success of previous vintages of Basic Black: 26% Grenache, 19% Abouriou (Early Burgundy), 17% Tempranillo, 14% Syrah, 12% Carignane, and 12% Zinfandel.

With 16 months in partially new French oak Burgundy barrels, the result is a stunning red wine with layers of character and cohesive structure. Co-fermentation is a magic act of sorts that integrates fruit and structure for a seamless, balanced, and unified whole. This proves to us further that the old world winemakers knew just what they were doing! Only 599 cases were produced.

Winemaker’s Tasting Notes: The 2016 Basic Black is loaded with complex undertones which interplay beautifully with exploding aromas of blackberry, violets, cocoa, cured ham, cinnamon and wet earth. Flavors of dark chocolate and dark fruits are integrated and proportioned across a foundation of dense midpalate tannins which lead to a long finish.

Robert Biale Vineyards Spring 2019 Wine Offering

	Price	Society Price		Price	Society Price
2017 Bedrock Vineyard Zinfandel	Wine Club Exclusive Please Inquire		2017 Varozza Vineyard Zinfandel	\$55	\$50
2017 Black Chicken Zinfandel	\$49	\$43	2016 Basic Black Red Wine	\$50	\$45
2017 Howell Mountain Zinfandel	\$65	\$59	2017 Nonna’s Sangiovese	Wine Club Exclusive Please Inquire	
2017 Old Kraft Vineyard Zinfandel	\$55	\$50	2017 Royal Punishers Petite Sirah *Available in April	\$48	\$43
2017 R. W. Moore Vineyard Zinfandel	\$60	\$54	2018 Rosato	\$32	\$29
2017 Valsecchi Vineyard Zinfandel	Wine Club Exclusive Please Inquire		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 visit www.biale.com.



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 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 Zinner Sanctum. For those looking to delve into tasting and purchasing rare wines with the patina of bottle age, the Zinner Sanctum offers a quiet, intimate, and focused tasting environment. Discuss the fine points and advantages of cellaring, review past vintages and the potential of laying down Biale wines in your personal cellar.

The Aldo’s House. Our most elevated experience offered. Warm, homey, and personalized for your small group, the Aldo’s house harkens to the bygone days of rural Napa. This secluded venue on the Biale winery property affords our guests the chance to gather and carefully taste through a selection of our current Biale wines paired with hand selected artisan cheeses while discussing our Napa Valley vineyards and Biale family history.

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 around the vineyards, 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.

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

To Our Wonderful Biale Beloved-Thank you!

Thank you for letting us continue the family tradition and our commitment to preserving the historic vineyards of Zinfandel and Petite Sirah in Northern California. 2018 marked an exciting milestone of achieving this commitment with the status of Napa Land and Winery Green Certified. We feel strongly that abiding by sustainable practices in farming and winemaking is our contribution to the environment and the community. We look forward to seeing you at the “back porch” at the winery this coming year!

Dave Pramuk and Bob Biale, Founders, Robert Biale Vineyards

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



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 Billing and Shipping Schedule

Shipment 1

Bill: February 11 • Arrives: Feb 14-27
 Pick up: February 12 - May 20
 2017 Black Chicken Zinfandel
 2017 Biale’s Pick!
 2017 R.W. Moore Vineyard Zinfandel
 2016 Basic Black Red Blend

Shipment 2

Bill: April 8 • Arrives: April 11-24
 Pick up: April 9 - May 20
 2017 Black Chicken Zinfandel
 2017 Old Kraft Vineyard Zinfandel
 2017 Varozza Vineyard Zinfandel
 2017 Howell Mountain Zinfandel
Deadline to pick up spring club shipments: May 20th




Custom Club

Spring Shipment

Custom Ordering Begins: March 4
 Custom Ordering Deadline: March 25

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
 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 pages!   

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.

Fall Shipment

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

Black Chicken Society Benefit Spotlight

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!

Upcoming Events

March 2
Spring Wines Celebration at Robert Biale Vineyards
 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*)

April 17
Yoga and Wine at Robert Biale Vineyards
 Time: 5:30-7:30 PM

April 28
8 Day Biale Cruise on the Po River and the Islands of Venice

May 19
Members Only Pick Up Party at Robert Biale Vineyards
 Time: 1-4 PM

June 8
HVS Monte Rosso Vineyard Dinner
 Visit the Biale events website page for more details.

June 8, July 13, August 24, & October 5
Cooking Class with Biale Wines at CIA at Copia
 Time: 11-2 PM
 Price: \$175 per class, Wine Club Exclusive, Please Inquire

June 16-22
Black Chicken Society Member Appreciation Week
 Winery Vineyard Tour offered Monday-Friday at 10:30 AM

June 22
BCS Appreciation Day with food truck, music, & games!
 Time: 1-4 PM
 Price: Members receive 2 complimentary tickets

August 17
Paella and Petite Sirah Dinner on the Back Porch
 Time: 6:30 PM
 Price: \$110 | Club \$90 (*Members receive 2 discounted tickets*)

September 14
Fall Wines Celebration at Robert Biale Vineyards
 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 13, 20, 27, October 4
Harvest Tour & Tasting!
 Price: \$60 | Club \$30
 Time: Tours begin at 9:30 AM

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*)

All events require reservations. For full event details, tickets, or to see 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!