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Fall 2016



— THE — BIALE BULLETIN

Preserving the Legacy of Zinfandel & Petite Sirah

Preserving The Legacy of Zinfandel & Petite Sirah

Our 25th Harvest is in the books and we didn't hold back on the celebration! 2015 and 2016 saw a wonderful series of tastings, including a retrospective tasting, celebrations, dinners, a barge cruise in Burgundy, the popping of dozens of corks of our special edition magnums of 25th Anniversary Zinfandel. It all culminated on March 7th with an incredible all-Biale dinner at the James Beard House in New York featuring one of America's most celebrated chefs – Chris Cosentino. Here's to the next 25!

Pride, Passion, and Purpose

We are very proud of the accomplishment of establishing a winery in Napa Valley dedicated to the preservation of California's historic vineyards and classic red wines – Zinfandel and Petite Sirah – and taking them to a new level of appreciation. Hundreds of you among the "Biale Beloved" have followed us the whole way, and we thank you profusely for your support. Please stay in touch and consider joining the Black Chicken Society as we march forward into our next chapter of producing and celebrating these American classic wines.

Vintage 2014

Locals will remember 2014 for the 6.0 earthquake that rumbled through Napa on August 24th, and Zinfandel lovers pulling corks years after will remember it as an earth-shaking vintage producing dramatic wines of rich fruit, beautiful expression and elegance. California's drought conditions stretched into a second full year with rainfall in the wine country below normal again – but we attained the required minimum thanks to March rains that helped us come close to our annual average. Harvest began on August 30th and progressed nicely with warm weather and slow, even ripening. The wines in general show much of the ripe, lush fruit of the 12's and the muscle and structure of the 13's. The wines are deeply pleasurable, drinking beautifully early, and will be cellar-worthy gems as well. Quantities are lower than normal across the board, so bear that in mind as you stock up for the year ahead.

Introducing the New 2014 Biale Zinfandels

Pagani Ranch
Monte Rosso Vineyard
Grande Vineyard
Aldo's Vineyard
Valsecchi Vineyard
Old Kraft Vineyard
And...
2014 Gaudi Carli Vineyard Barbera
2013 E.B.A. Petite Sirah (Extended Barrel Aged)

There are also some small quantities of several other Biale wines now being made available to members of the "Biale Beloved" mailing list. Please inquire.



Dave Pramuk, Bob Biale, Founders. Tres Goetting, Winemaker



2014 Aldo's Vineyard Oak Knoll District, Napa Valley Zinfandel

The Biale Family's Old Vine Vineyard Produces One of California's Most Elegant Zinfandels

Biale's signature founding wine comes from old vines planted in 1937 near the town of Napa.

It is something of an agricultural miracle that Aldo's Vineyard is still in existence considering that it has survived the onslaughts of disease, replanting to more lucrative grapes, and the advancing growth of the city of Napa. The old parcel of non-irrigated, head-trained vines survives due to Aldo Biale's commitment to Zinfandel – the grape that he loved and counted on so fervently – and the commitment by the Biale family to protect their family's heritage. And there is truth in that our old heritage vineyards remain for another reason: they survive because they are simply good and produce wonderful wines vintage after vintage, decade after decade. If they didn't produce consistently good wine – they would have been replaced long ago.

Deeply saturated with unctuous red and blackberry fruit and exotic spices, Aldo's plush texture and fresh, snappy structure sets it apart from the rest as a singular Zinfandel. There is nothing else like it in the category of California's heritage vineyards. There may be more powerful Zinfandels, but none is more sublime. The vineyard parcel itself is a vineyard in the vineyard – determined as that slightly higher aspect in the vineyard where the grapes ripen most fully and flavorfully. The vineyard is a field blend intermixed with other old varieties such as Refosco, Abouriou, Petite Sirah, and Carignane – each minor percentage contributing complexity to the greater harmonious whole. The 2014 Aldo's is a gentle giant with a sensitive side displaying dark purple color, soft textural tannins, deep mid-palate flavor. This substantial Zinfandel drinks beautifully now and is a definite keeper to savor over the next 5-7 years. Only 300 cases bottled.

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



2014 Grande Vineyard Napa Valley Zinfandel

Mother and Son Continue a Napa Valley Tradition

Theodosio Grande, an immigrant from Venice, Italy, planted this vineyard that is not far from the Biale winery in 1920 – and it has remained in his family the entire time. (Funny, considering that Prohibition began the year before in 1919). Theodosio's daughter, Dorothy Rossi, was born the same year as the vineyard was established and she, to this day helps her son Tony take care of the old original vines. **She is one remarkable lady, that Dorothy!** One of the few remaining old vine vineyards in the southern end of Napa Valley, the scant four acres had been overlooked in the extensive mix of vineyards under control of a large Napa Valley winery. When we stepped in to take over the vineyard at the invitation of Tony Rossi in 2002, it was the first time the vineyard had been designated as a singular wine in its own right.

Bursting with spicy red and black fruit, bright acidity, and lush texture, Grande is a rare example of how sophisticated Napa Valley Zinfandels can be – a truly rare treat indeed for Zinfandel lovers!

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



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

Please contact us at wineclub@biale.com or call the winery (707) 257-7555, and the Wine Club team will assist you!

December 3rd Biale Holiday Dinner!

Time: 6pm

Join us for a special Holiday celebration featuring some Biale gems, a sumptuous dinner, and friendly cheer in the Biale Barrel Room.

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

Please contact us at wineclub@biale.com or call the winery (707) 257-7555, and the Wine Club team will assist you!



2014 Gaudi Carli Vineyard Calistoga, Napa Valley Barbera

A Stunning Red from a Rare Old Patch of Napa Valley

Nine acres. That's it. That's the amount of Barbera in the entire 46,000 acres of Napa Valley. Our Barbera is from a scant one acre of those 9 acres - old vines, no less.

When you savor this delightful and extremely rare wine, you may ponder as we do, "Why doesn't Napa Valley produce more Barbera?" The answer is economics and is summed up in two words: Cabernet Sauvignon.

Regardless of economics, Napa Valley's Mediterranean climate is an ideal environment for the myriad grape varieties of the world, and dozens of red and white grape varietals were planted here in Napa Valley's formative years and decades thereafter. In modern times, really since 1970, Cabernet Sauvignon has come to dominate vineyards and production, and as a casualty we have lost most of Napa Valley's heritage vineyards and varieties.

Gaudi Carli planted the vineyard from which this Barbera is sourced in 1925, and it has remained under his family's stewardship to this day. Today, Steve Torrigino, Carli's grandson, oversees this rare gem and sliver of Napa Valley viticultural history.

Endowed with snappy natural acidity and vibrant cherry, plum fruit, this Barbera is perhaps a fruitier, juicier, and more zesty version of its native Italian cousins. The subtle French oak, medium weight and forward fruit make this a fantastic food wine: grilled fish, chicken, pork, pasta, or mushroom pizza come to mind as ideal matches. Only 49 cases made. Available only through the winery.

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



2014 Monte Rosso Vineyard Moon Mountain, Sonoma County Zinfandel

California's Greatest Old Vine Vineyard is an American Treasure and the Ultimate Source for Zinfandel

It's the granddaddy of them all – Monte Rosso. So, we were stunned and delighted to receive the phone call from Michael Martini in 1995 about the opportunity to source grapes from this legendary vineyard on Moon Mountain in Sonoma. We have been in the game ever since and we are honored and proud to produce a Monte Rosso Zinfandel. Perched between 1200 and 1500 feet above Sonoma Valley, this breathtaking vineyard named for its reddish, iron soil was carved out of some treacherous, volcanically formed mountain land during the Wild West era in the mid 1800's. Replanted after the Phylloxera epidemic in the 1880's by Emanuel Goldstein and family, many of the original vineyard blocks of the old mixed black grape varieties that include Carignane, Petite Sirah, and Alicante still exist and produce grapes that make Zinfandels that are snapped up by collectors for their singular intensity of character, tremendous structure and length, and ability to age gracefully for decades. Pepper, spice and everything nice on a framework of lithe muscle, cohesive acidity, and enduring length, Monte Rosso Zinfandels are always a wine drinker's delight and a memorable experience.

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



Old Kraft Vineyard St. Helena Napa Valley Zinfandel

It's A Gratifying Feeling Knowing We're Saving A Piece of Napa Valley Vineyard History

This is one of the oldest original vineyards in St. Helena and we are especially proud of the fact that we helped save it. Franz "Frank" Kraft first planted vines on this site in the 1860's. Then, after phylloxera, he replanted the vineyard in the 1890's. Kraft operated a close by winery that now is home to the operations of the Novak family's revered Spottswoode. Along with owners Bill and Margie Hart, and the expertise of Madrigal Vineyard Management we were able to pump new life into these historic old vines and begin producing top notch Zinfandel and Petite Sirah. Located on St. Helena's historic and scenic west side, this small vineyard surrounds the Hart family home and is monitored daily by Bill Hart, who often can be found in the vineyard itself

– pruning, leafing, thinning – in general, nurturing the vines he and Margie chose to save for posterity instead of replanting to the more practical choices. It has involved struggle but the Harts, Biale, the top restaurants that feature it, and you, our satisfied followers, appreciate the effort.

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

2014 Valsecchi Vineyard Carneros, Sonoma County Zinfandel

The Oldest Vineyard in Carneros is Proudly Maintained by Grandson Ron Mick

Carneros is where Napa and Sonoma conjoin at the northern shores of San Pablo Bay. Simply put, there's a Napa Carneros and a Sonoma Carneros. A historic wine district with a rich, diverse agricultural tradition, Carneros in its modern incarnation is recognized as Napa and Sonoma's Burgundy and Champagne, producing world class examples of Pinot Noir, Chardonnay and classic method champenoise sparkling wines. Some savvy growers also produce outstanding examples of Syrah, Merlot, and even Cabernet Sauvignon. In the case of Valsecchi Vineyard, the chilly, foggy climate brings out the best of Zinfandel. It has often been declared that Zinfandel is a hot climate grape, but in our experience and those of today's top practitioners of Zinfandel, we find that Zinfandel's character and structure is enhanced by slower-ripening cooler conditions- maintaining balancing acidity while deepening flavors and ripening tannins. It's no surprise then that Valsecchi reminds us of a substantial Pinot Noir: ripe cherry, fresh strawberry, blackberry, baking spices, cocoa, and a slight hint of mint. Fine grained tannins and freshness add up to a rare and unique expression of Zinfandel.

The vineyard was planted sometime before the turn of the last century and was once part of a larger vineyard and Pre-Prohibition winery. The rare lone acre that remains, became the labor of love of John Valsecchi - a Swiss born dairyman who nurtured the old vines himself. Today it is looked after by his grandson, Ron Mick. Biale has produced Valsecchi as a designated wine since 1996, and every vintage it delights and surprises. Too bad there is so little produced from this tiny scant acre, but hey, we'll take whatever it can give us! A rare treat and enlightening Zinfandel experience. Only 75 cases produced.

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



2014 Pagani Ranch Sonoma County Zinfandel

Mother and Son Continue Their Family's Legacy at the Historic Pagani Ranch in Sonoma

This historic vineyard in Sonoma Valley is one of California's most recognized for producing great wines for decades – a Zinfandel lover's dream. When you drive through Sonoma Valley it is certainly one of the most picturesque: huge, twisting, old vines; the farmhouse, and the Sonoma Mountain backdrop. Felice Pagani came to America from Fenegro, Italy, with a dream in 1883 and began farming wine grapes in the booming Sonoma Valley at Monte Rosso and Judge Cook vineyards. Years later, Felice was able to acquire two adjoining vineyards and began his own operation. Decades later, famed winemakers such as Paul Draper at Ridge and Tom Mackey at St. Francis took the old vines at Pagani to icon status with a series of vineyard-designated Zinfandels.

Today, Felice's granddaughter, Norma Pagani Amantite and her son, Dino Amantite, still personally care for Felice's legacy vines and ensure that the family tradition of growing prime Zinfandel continues to the next generations.

Times do change, things evolve, and now Biale gets a turn at producing wine from this hallowed ground. We have produced two so far – a 2012 and a 2013 – each selling out quickly, and now the 2014 is being made available. Pagani is a classic example of the old style field blend. Zinfandel, Petite Sirah, Alicante, Lenoir, and Grand Noir are intermixed in the vineyard and form a complex and unified whole. Rich and round with length, purity of Sonoma-ripened fruit and graceful structure, this Pagani is one of the stars of the vintage and won't be available long. Be sure to secure and savor some bottles of history from this classic old-vine mixed blacks vineyard.

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



2013 E.B.A. Petite Sirah (Extended Barrel Aged)

Additional Years Aging Takes Petite Sirah to New Heights

In some vintages, at our winemaker's discretion, we designate a small lot of Petite Sirah to be set aside for some serious extra aging time in barrels. In 2013, something of a blockbuster vintage, Tres set aside five barrels of one of his favorite lots for an additional 14 months of aging in French oak. The added time in barrel we find benefits certain vineyard lots in certain vintages. We don't bottle an E.B.A. every year. It's not so much about oak flavor per se, as we use only one third new oak, as it is shaping Petite Sirah's structure.

A broader/gentler texture, added length, and heightened aromatics are the hallmarks of E.B.A. with a huge core of deep blue and dark black fruits, baker's cocoa, espresso beans, pastry crust, prosciutto, and black olive. Hedonistic to drink now, this is a cellar worthy classic and will continue to improve in bottle for another decade.

Winemaker's Notes: Fig, black cherry, dark plum and cocoa in the nose. Soft and weighty entry with opulent black fruits layered with masculine tannins that build to a long, wet finish.







Meet the Grower

Bill Moore is the owner of the historic R.W. Moore Vineyard in Napa Valley's Coombsville Appellation which is on the registry of historic vineyards and is one of the top vineyard selections being propagated by U.C. Davis and funded by ZAP (Zinfandel Advocates and Producers) via The Heritage Vineyard project in Oakville. The vineyard was planted by Pleasant Stevens in 1905 and has passed through several ownerships. A living relic of the era of dry-farmed, head-trained Zinfandel, this 111 year old vineyard that is a living legacy and a source of one of our favorite Zinfandels, is in excellent hands. Bill has taken the time to answer a few questions we had about his vineyard.

Note: We have sold out of the 2014 Vintage of Moore but the next release will be made available in Spring 2017 to members of Biale's Black Chicken Society. To join, and be assured of obtaining other rare Zinfandels, Petite Sirahs, and blends, please contact us directly.

 *So, Bill, the R.W. Moore Vineyard is now recognized as one of California's greatest old vineyards – how did you become the owner?*

BM: I happened to find the vineyard quite by accident. I had been looking around Napa County for about four years to purchase my first home. I looked at many homes, but none of them really clicked with me. Then one day I was invited to have dinner at the home of some friends who lived down the lane from, what would later become my vineyard. This couple knew that I had been looking for a house to buy, and they knew of a house that was for sale further down Hagen Road. The plan was to have dinner with my friends and then take a walk with them to look at the house, which we did. That house didn't click with me either, but as we walked past the vineyard estate on the way back to their home, it caught my eye. It turned out that the elderly people who owned the property had recently passed away and I was able to purchase the vineyard and home from their descendants after the estate settlement without it ever going on the market. Our families became good friends and we have enjoyed many good times together.

 *What is your approach and philosophy about taking care of these old vines?*


BM: My approach and philosophy about caring for these old vines is to continue to farm them basically the same way that they were farmed 111 years ago. They are still dry farmed with no irrigation other than some occasional water to young replacement vines during the first three years until their roots are established enough that they can be dry farmed, too.

The vineyard was planted in 1905 with an 8X8 foot spacing, and it was cultivated back then with a horse and a plow going north-south, and then east-west, or vice versa. We still cross cultivate the vineyard the same way today, but with a tractor and disk rather than a horse and plow.


The vines are also still head trained and spur pruned like they originally were. So, if you were to look down on the vines

from above, it would have the appearance of a wagon wheel with the arms radiating outward from the trunk - much like the spokes on a wagon wheel radiate outward from the wheel hub. This keeps the center of the vine open so that there is better sunlight penetration and improved air flow.

The vineyard was originally a "field blended" vineyard, meaning that there are small quantities of other grape varieties besides just Zinfandel planted throughout the vineyard. They are all harvested at the same time, and all of them go into the fermentation tanks together. We have tried to maintain the same balance of varieties as would be typical of an old field blended Zinfandel vineyard.

 *What was your career before you got into grape growing?*

BM: Before I got into grape growing, I was an orthodontist in Napa. However, before I went to dental school, I did receive an agriculture degree from U.C. Davis, and I worked for a couple of summers running experiments for a couple of my U.C. Davis professors at the U.C. West Side Research and Extension Center at Five Points, California. After I bought my vineyard, I went through the viticulture program at Napa Valley College.

 *We know that you like to restore old cars and wooden motor boats – what is your fascination with antiques and antique vines?*

BM: I've always enjoyed seeing how nice I can improve something, whether it's someone's smile, an old car, or an old wooden boat, and my old vineyard falls into that category, too. There is just something about the old vines that is really beautiful. They just keep chugging along, year after year, some of them for 111 years. I sure wish they could talk! It's been rewarding for me to see the vineyard become more uniform and healthy since I purchased it. And, it's been a pleasure for me to work with wineries like Robert Biale Vineyards and Mike and Molly Wine Company who appreciate the old vineyard and who are so supportive and helpful. They make it all worthwhile!

Biale's Crew of Characters



Dave
CEB (Chief
Executive BS'er)



Bob
Historic
Vineyard
Whisperer



Chris
Quarterback



Tres
Winemaker,
Dictator of
Delicious



Richard
Visitor Vanguard,
Revenue Regent



Aline
Number
Cruncher,
Chicken
Whisperer



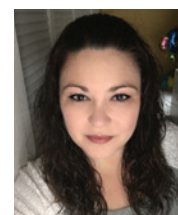
Jeannie
Knower-of-
Everything



Steve
Cellar celebrity,
Hoister of hoses



Jim
Cop/Customer
turned host,
Traveler



Andrea
Safety Net, Fire
Extinguisher,
Running Back



Jerry
Cellar celebrity,
Prince of Pressing



Bill
Cop/Customer
turned host,
Zin Addict



Maggie
Chief Fun-Maker!
Club Guru



Tom
VP of Good
Times, Beer
Consultant



Raul
Zin Wrangler,
Dirt Doctor



Coach
Wearer of Many
Hats, Chef
Extraordinaire



Alyssa
VP of Good
Times,
Storyteller



Erick
Zin Wrangler,
Canopy Keeper



Jen
VP of Good
Times,
Membership
Maven



Thomas
VP of Good
Times,
Restaurant Guru



Clementina
The Matriarch

Harvest Tours are back!

Join us this September to get an up-close and personal look at Robert Biale Vineyards harvest – smell the smells, taste from the tanks, peer into the press, and meet the Biale Crush Crew of characters!

- Each tour will conclude with a tasting of select Biale wines
- Tour dates: September 2, 9 16, 23
- Start time: 9:30am (tour is approximately 2 hours)
- Price: Non Club- \$55. Complimentary for Black Chicken Society Members (2 per membership)

SPACE IS EXTREMELY LIMITED. (Dates are subject to change due to weather.)

RSVP to: Wineclub@biale.com, or call the winery at 707-257-7555 to reserve your spot.



Upcoming Events

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

October 25th
Biale Dinner @ Knife Dallas
Details to follow!

December 3rd
Biale Holiday Dinner!
Time: 6pm
Join us for a special Holiday celebration featuring some Biale gems, 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 reception
Time: 5:30-7:30 pm

All Events Require RSVP! Please contact us at 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! Visit www.biale.com for more information.

Fall 2016 Offering

	Non-Member Price	Society Price
2014 Aldo's Vineyard Zinfandel	78	71
2014 Grande Vineyard Zinfandel	50	45
2014 Monte Rosso Vineyard Zinfandel	62	56
2014 Old Kraft Vineyard Zinfandel	50	45
2014 Pagani Ranch Zinfandel	52	47
2014 Valsecchi Vineyard Zinfandel	58	58
2014 Gaudi Carli Barbera	40	40
2014 Grande Vineyards Zinfandel	50	45
2013 Extended Barrel Aged Petite Sirah	75	68

ALSO Available	Non-Member Price	Society Price
2015 Rosato	30	27
2014 Limerick Lane Zinfandel	62	62
2014 Black Chicken Zinfandel	46	41
2014 Rockpile Zinfandel	50	45
2014 Stagecoach Vineyard Zinfandel	52	47
2014 Founding Farmers Zinfandel	32	29
2014 Royal Punishers Petite Sirah	45	41
2013 Basic Black Red Blend	45	41
2013 Like Father Like Son Red Blend	48	44
2014 Nonna's Vineyard Sangiovese	45	41
<i>Please inquire about Large Formats</i>		

How to order Give us a call at (707) 257-7555 or visit our newly designed website to place your order online.



Are you a Black Chicken?

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 our new redesigned website **www.biale.com** for a full list of Black Chicken Society Club levels, complete list of wonderful benefits and how to join!

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
- 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, (707) 253-0337. www.senzahotel.com
 - **Hotel Yountville** Wine club members receive 20% off published room rate Sunday – Thursday and 10% off on Friday & Saturday, (707) 967-7900. www.hotelyountville.com
 - **Carneros Inn** Wine Club Members receive a 10% discount off their room rate. Discounts are given at the front desk, call (707) 299-4800. www.thecarnerosinn.com. *Does not apply to reservations made online or through any travel agency. Some blackout dates.*
 - **Meritage Resort and Spa** Members receive 22% off the nightly room rate. For reservations, email- reservation@meritageresort.com. www.meritageresort.com
 - **Southbridge Napa Valley** Please call the hotel directly for rates & reservations, (855) 631-8473. www.southbridgenapavalley.com

The Biale Visitor Experience

Aldo's Private Tasting: An elegant, private seated tasting of our most limited production wines. Enjoy vineyard views and learn the history of Napa Valley farming traditions of an iconic high-end wine producer. \$60 per person, \$50 per person for Black Chicken Society members. Offered daily, 11am & 1pm. Maximum 8 guests.

The Zinner Sanctum: This seated tasting takes place in our quaint private library cellar. Compare aged and current releases. Learn the intricacies of the Zinfandel varietal while experimenting with some of the finest examples of Robert Biale Vineyards' unparalleled creations. \$55 per person, \$40 for Black Chicken Society members. Offered daily, 10am to 3pm. Maximum 6 guests.

Valley Vista: Includes a tasting of five wines chosen daily by our wine educators. These tastings take place inside our beautiful tasting bar or outside on our lovely back porch where you'll be surrounded by our gorgeous Zinfandel vines. \$25 per person, Complimentary for Black Chicken Society members. Offered daily, 10am to 3pm. Groups 8+, please inquire for pricing.
All tastings are by appointment only.



Thank you, Thank you, Thank you!

From all of us at Robert Biale Vineyards, we thank you for your ongoing passionate support and congratulate you on your discerning palates! We wish you a wonderful Fall season of sharing great meals and memorable wines with your family and friends. Here's to making the many sweet memories to come!

Dave, Bob - and the entire Biale crew