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Spring 2017



— THE — BIALE BULLETIN

Preserving the Legacy of Zinfandel & Petite Sirah

The wines from our 25th Harvest!

The first offering of Biale wines from Vintage 2015

Light Crop

“Mother Nature bats last,” the farmers say, but we would add that the old lady can pitch a tough game, too!

She blessed us with some nearly normal winter rainfall after those rain-starved years but sure got stingy in May, 2015, (not exactly a shutout, though) as the grapes’ annual procreative rite of flowering was interrupted by cold temperatures. This caused an uneven fruit set and a smaller than normal yield. That small crop didn’t take much time to ripen though, and Napa and Sonoma Valleys saw one of the earliest harvests on record. A number of wineries were picking grapes in late July, for gosh sakes.

Early and Intense

Biale’s harvest commenced a couple of weeks earlier than normal on August 19th with fruit coming in from the Russian River area – known to be one of the cooler zones in Sonoma County. At the winery, Tres, Bob, and the crew had to slow things down and do an extra measure of the intensive hand-sorting. The resulting juice in the tank was extremely flavorful, loaded with character and especially zesty. And so it went, methodically, laboriously, vineyard after vineyard until the Biale harvest ended on September 28th with the picking of our old-vine Barbera from Calistoga.

These 2015 wines evolved quickly and rounded out nicely in their posh Burgundy French oak barrels. And now that they are bottled, they are already drinking very nicely indeed. A cool aspect of winemaking is that we essentially hand off the finishing of the wines to you, and trust that you will take good care and enjoy in good company over the coming years!

Loads of Character

Overall, we are debuting some intensely flavored-up Zinfandels with a healthy backbone and taut muscles. They are full of the seductive and alluring character that we have come to expect from these stalwart, tried and true vineyards from which they emanate. How exciting it is to work with iconoclastic fruit such as this and maximize the potential of all these great vineyards!

As for the 2015 Petite Sirah, it proves its consistency and suitability for Napa Valley again and again. This is honestly one of the finest Petite Sirah years we’ve ever seen! Hedonistic and stunning!

We expect to be sold out of most of these low quantity wines sooner than ever this year and since you as a Black Chicken Society member have first notice, order away – or as we have been known to say “*Carpe Zinum!*”

2015 Black Chicken Zinfandel, Napa Valley

Old Napa's Underground Zin

Aldo Biale delivered eggs and produce around old Napa, and those with a password could order Zin, too!

Hard times

Aldo Biale was born to Italian immigrants in Napa on October 24th, 1929, the day the stock market crashed and the American economy virtually collapsed. Back in the 1930's and 40's during the Great Depression, economic times were perilous. Millions of Americans were unemployed. Especially challenged were farmers whose crops had become devalued. In California, grape growers and wineries had the double whammy of Prohibition *and* The Great Depression, so the Napa Valley vineyards survived mainly due to the shipping of grapes to the east coast for home winemaking. After Prohibition's repeal in 1933, things started looking up a little for the wine industry – despite a huge new grape and bulk wine glut. To better market and sell their grapes, Napa Valley growers organized in 1934 to create a wine grape cooperative, and a number of new and once defunct wineries started up – including Louis M. Martini, Inglenook, Beaulieu, Beringer Brothers, and The Christian Brothers, thus ensuring homes for the growers' fruit at decent prices. But farming grapes was a difficult proposition in those days. Across Napa Valley, prunes, walnuts, and eggs provided as good a value proposition as wine grapes. Hard to imagine, these days!

Tragedy strikes

Aldo's Italian-born father, Pietro Biale, worked for years at the once-thriving Gier Ranch in Napa that was shut down during Prohibition. In 1937, Pietro and his Italian-born bride, Cristina, had saved enough to start their own small farm and vineyard in Napa where they raised Aldo and grew walnuts, prunes, chickens, eggs, and Zinfandel. Tragically, in 1942 – when Aldo was just 13 – Pietro died in an accident at his second job at a rock quarry in Napa. Suddenly Aldo, who was an only child, had to become the man of the house and assume the responsibilities of running the farm with his mother, in addition to attending school.

Orders on the “party line”

The family phone in those days was a party line – the old shared-line system where neighbors on the same road could actually listen in on each other – a primitive social network of sorts. Most of the orders for eggs, chickens, fruit, and nuts were called in to the Biale's home in advance for delivery on Fridays. Enterprising teenager Aldo, seeing an opportunity to make a few extra dollars, offered to sell and deliver jugs of the family's homemade Zinfandel to trustworthy friends, along with the other farm products. In order to keep this clandestine system a secret, Aldo had his customers refer to his wine as a “Black Chicken” on the phone so in the case where a neighbor might be listening in, they would not be privy to the transaction involving (gasp!) an illicit alcoholic beverage. Years later, after Aldo married his Italian-born life partner, Clementina, she got into a bit of an imbroglio when she, the uninitiated order-taker, told a customer who had just requested a black chicken that “we don't have any black chickens – only the white ones. But you want a white one anyway, they lay more eggs.” Aldo eventually smoothed it over, explaining it all to Clementina who said the man was very upset. Wine delivered. No harm, no foul. (Yes, pun intended.)



Included in
Shipments
1, 2, 3 & 4

We produced our first fully legal Black Chicken in 1999 from the same family vineyard in Napa's cool Oak Knoll District. Ever since, it has received accolade after accolade and quite a few chuckles. Serious Zinfandel with a Napa Valley folk story! Black Chicken has become a true Zinfandel classic and a benchmark for the Zinfandel category. Today, the 2015 Vintage is as rare and beautiful a rendition of this historic varietal as ever, brimming with spices, snappy red and dark fruit – cherries, blackberry, licorice, pepper notes, subtle toasted oak, and a decadent and silky mouth feel. This newly bottled 2015 “Chicken” is thrilling to drink now and will fatten up further over the next 4-5 years.

R.W. Moore Vineyard Zinfandel, Coombsville, Napa Valley

A Pleasant Legacy

Bill Moore and the Hendrys preserve one of the most significant historic vineyards in California.

Ah, the good ol' days of yesteryear, when there were guys actually named Pleasant Ashley Stevens! This land in the foothills of southeast Napa's historic Coombsville Appellation has had a number of proprietors over the years, but none as interesting as the mustachioed merchant seaman whose family planted this vineyard. The Stevens family worked the land and planted Zinfandel vines along Hagen Road in 1905 – original vines that are still there and producing delicious wines. For many Zinfandel fans, this vineyard is an American landmark of wine history and it is listed in the official Registry of Historic Vineyards. For us, this is **as good as it gets** - the chance to produce and share an incredible wine from living history.

In the early 1980's an orthodontist by the name of Bill Moore was searching for his first home in Napa when he heard about this ranch house and old vineyard possibly coming up for sale. As fate would have it, Bill was able to acquire the property, and he and the selling family, the Phillips, became good friends. The Zinfandel from the old vineyard was sold year after year to Turley Wine Cellars who worked the land with Bill, and dubbed the site the Moore Earthquake Vineyard. They produced a series of acclaimed and sought-after wines from the grapes.



Included in
Shipment 1

In 2009 Moore's family winemaker Mike Hendry and wife Molly Hendry decided to start their own winemaking project based on the family vineyard and asked if we would like to share the grapes with them. We were thrilled to accept. We have come to appreciate what a special site this is other than just its history. **The wine from here displays a true sense of place** – an identity that is due to its well-drained volcanic ash soil, cool climate, and classic genetics. Small berries, thick grape skins, low yields, and slow ripening are the keys to growing great Zinfandel,

and these sturdy old vines deliver it all. Blackberry, black cherry, plum, Earl Grey tea, steak sauce, cocoa, and brown spice notes such as cinnamon and turmeric, fan out like the peacock's tail on the palate. The structure has a gentle, soft entry and the building tannins carry the concentrated flavors across the palate to a decadent finish. This is an exotic and compelling Zinfandel to include in a blind tasting with your wine-geek friends or to savor with someone special – for, shall we say, a Pleasant memory? 439 cases produced.

Varozza Vineyard

Zinfandel, St. Helena, Napa Valley

That Historical Flavor

Jack and Dianna Varozza are proud keepers of an old St. Helena family tradition.

The Varozza ranch is an iconic St. Helena landmark featuring an old wood and stone winery that dates back to the days when stonemasons and craftsmen built the original winery with 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 the past 104 years!**

For several 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 home where Jack was born and now produce estate grown wines under their own label (www.varozzavineyards.com).

While Jack and Dianna grow several varieties including Zinfandel, they themselves don't produce a Zinfandel; however, in 2007 an agreement was struck for Biale to make the Varozza Zinfandel designate from their vineyard.

In the exact heart of Napa Valley just north of St. Helena on Pratt Avenue and next to the meticulously restored old winery, this is an ideal spot for growing grapes – especially Zinfandel. Planted on stony, gravelly alluvial soils between York Creek and the Napa River, the old and mature vines here produce wines that are a little darker with more black fruit than typical of St. Helena with great textural feel and firm structure.

The 2015 Varozza is a **sophisticated Zinfandel**: flavor-driven, gentle, and balanced with highlights of expressive raspberry, plum, and cherry fruits, toasty baking spices, and stony mineral scents. Very graceful and seductive, this pretty wine could very well be the consensus Biale Zin of the vintage. 341 cases produced.

Included in
Shipment 2



Included in
Shipment 1

Bedrock Vineyard

Zinfandel, Sonoma County

Stewards of History

The Petersons are preserving a vital piece of Sonoma Valley's illustrious Zinfandel history.

We are excited to be releasing our third bottling from the iconic Bedrock Vineyard, truly **one of the most historic vineyard properties in California**. Planted in the "Valley of the Moon" in the 1800's under the ownership of Generals Tecumseh Sherman and "Fightin' Joe" Hooker, the vineyard then became part of the Senator George Hearst family estate. Hearst's son, William Randolph Hearst, went on to establish the great Hearst newspaper empire. In the 1950's 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 and Morgan Peterson, the vineyard and its soils are undergoing long term, intensive restoration and renewal. We are honored and privileged to be one of the few select wineries making a special wine from this rare piece of American agricultural history.

The 2015 Bedrock Zinfandel is broad on the palate, expressing dark black and red fruit, dark chocolate, warm blackberries, marinated black cherries, stony minerals, baking spices, and black tea. The 2015 Biale Bedrock is a beautiful expression of the site. Its elegance and hedonistic style are pleasurable now - matching seamlessly with a diversity of food, and promising a long and bright future. Only 273 cases produced.



Stagecoach Vineyard

Zinfandel, Napa Valley

The Next Stage

The Biale Block at Stagecoach Vineyard – the most significant new planting of Zinfandel in Napa Valley’s modern era

Wine trivia time: Surprisingly, Napa Valley produces only 4% of California’s wine grapes and Zinfandel constitutes only 2% of the varieties grown in the Napa Valley. We, of the Zinfandel preservationist mission, realizing the limits of our adopted niche, decided in 1999 to press forth with a serious vineyard planting project to perpetuate quality Zinfandel at the highest level. Another glitch: a modestly-funded startup winery can hardly afford to go out and buy prime Napa Valley real estate.

Enter the right guy with the right site, and a willingness to try something a little different – Jan Krupp. Jan is the founding, managing partner of the great Stagecoach Vineyard situated on the mountain plateau above Oakville and below Atlas Peak and Pritchard Hill - among the greatest wine addresses in the world.

After bouncing around the ranch with Jan on a jeep tour of Stagecoach, it was agreed that Biale would assist in planting and committing to make wine from a block of Zinfandel



overlooking the hallowed and storied Oakville Appellation, home of some of the world’s finest Cabernet Sauvignons.

Boy, do we look like renegades today with our brazen little patch of Zinfandel shoulder to shoulder with Napa Cabernet elite!

The 2015 Stagecoach is a surprisingly elegant mountain-sourced Zinfandel with valley floor sophistication and poise. Raspberry, plum, apricot, crushed rock, sagebrush, and cherry aromas roll around the palate on ball bearings with underlying velvet tannins and mineral and berry flavors. For the many Biale fans who appreciate our house style of balance, purity and finesse, this will be a special treat! 453 cases produced.



Old Kraft Vineyard

Zinfandel, St. Helena, Napa Valley

Kraft-ing a Classic.

Husband and wife, Bill and Margie Hart, choose to preserve one of Napa Valley’s original vineyards.

Franz “Frank” Kraft was an early winemaking pioneer who established his vineyard and winery just north of the town of St. Helena in the 1860’s. When we first saw these ancient vines and their proximity to the old Kraft winery site (today’s iconic Spottswoode) we knew they must have been once connected. Sure enough, Bill and Margie Hart, who are the proprietors of this small historic vineyard, researched it and found the original vineyard was replanted in the 1880’s. With the aid of Bill Pease of Madrigal Vineyard Management and Bob Biale, an **historic vineyard preservation project** rarely seen in Napa Valley — or anywhere — was set into motion. Laying drainage, irrigation, tilling, pruning, fertilizing, and interplanting have today brought the old site back to productive life and it is yielding exciting and memorable wines!

The old vineyard is interplanted with some young vines, yet retains its original makeup . Since 2006, has produced small quantities of beautiful grapes worthy of a Biale vineyard designation. Part of the vineyard is rare old Petite Sirah; and this vintage is co-fermented Zinfandel and Petite – the classic combination of the old school winemakers.

Dark, layered, and gentle, this plush Zinfandel covers the spectrum of Zin’s classic character and shows red raspberry and plum fruit, cinnamon, mango, melon rind, toasty spices, and a juicy tropical punch note. Best drinking will be in 4 to 5 years. 454 cases produced.

Limerick Lane Vineyard

Zinfandel, Russian River, Sonoma County

Heritage in Healdsburg

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

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

Under the previous owners, Tom and Mike Collins, the vineyard established itself as a top source of Zinfandel for many wineries, and subsequently, starting in the 1980’s, their Limerick Lane label earned raves among Zin-ophiles. Jake and his winemaker brother Scot Bilbro, through some great field work and winemaking moxy are now taking it up another level. 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.

Our tasting notes on the new 2015 Biale Limerick Lane Zin: Big up-front punch of fruit, tangy blackberry, strawberry, black raspberry, dark flower petal, intense red licorice, Starburst-like flavors, tea leaves, and graham cracker . Full bodied with a plush texture and a long mouthwatering finish. 102 cases produced.





2014 Basic Black Biale's Reserve Red Blend

Included in
Shipment 2

Old School Craftmanship

Fermenting five classic red grapes together produces a luxurious and complex blend.

Those into fashion know what Basic Black suggests.: Classic. Dressy. Sexy. Versatile. Always in vogue. Timeless.

Our Biale Basic Black is a reserve level old world style blend of multiple grape varieties — each one contributing something to the whole package of sleek structure and resonating character. This new 2014 is quite frankly **a knockout!** During harvest 2014, and based on previous blends' success, winemaker Tres Goetting combined Petite Sirah, Syrah, Grenache, Zinfandel and Tempranillo into a single five ton fermenter and let it rip. 2014 is a stellar example of the stunning synergy that multiple grapes can create.

After nearly two years in barrel the '14 Basic Black has evolved into a cohesively balanced blend showing curvaceous mouthfeel, deep mid-palate flavors, and the prettiest elegant finish. Talk about sexy and timeless — what a gorgeous red wine!

Blackberry, blueberry, cocoa, graphite, beef jerky, white flowers, toasty grains, and black tea notes are arrayed across a framework of round sturdy tannins, and gentle acidity. This wine is phenomenal for drinking now and will fill out even more over the coming 8-10 years. 505 cases produced.

Who or What is “Aldo's GEMs?”

Aldo's GEMs are Biale customers who exceed \$1,000 in yearly wine purchases. Aldo's GEMs clients receive FIRST ACCESS to Robert Biale Vineyards' most limited offerings, including our scarcest “WINE CLUB ONLY” wines.

An additional benefit of reaching Aldo's GEMs status is that you are also automatically enrolled in the Napa & Sonoma Valley GEMs program - a multi-winery referral network.

The idea behind the Napa & Sonoma Valley GEMs program is simple ... over the years we have developed special relationships with a handful of our wine country partners. We share an admiration for each other's wines and experiences, and we thought, “If we love these wineries and the wines they produce, why wouldn't our customers love them?” Thus, the Napa & Sonoma GEMs program was created.

This program gives you enhanced benefits by providing exclusive rewards and opportunities at other celebrated, family-owned Napa and Sonoma wineries.

As always, there is no cost to be a GEMs member — just great benefits!



Operation Oporto was a success! Thank you to all who joined us!

This past November, over 100 Biale Black Chicken Society members and friends filled up the entire river ship Queen Isabel for 10 days of exploring Lisbon, the Douro River Valley, and Porto. Stay tuned for our next travel adventure!

2016 Rosato, Dry Rosé

Irresistible Rosato

Our Rosato is a carefully composed style of rosé produced in the classic rosé method. We harvest the red grapes at slightly lower sugar and then gently press. This results in a wine that is characterized by a crisp, dry, mouthwatering style with a basketful of fresh fruit akin to peaches, strawberry, mango, and watermelon with subtle hints of fresh herb and flower notes. This style of dry **rosé goes with just about any food** but is at its best during the warmer seasons when we are digging into salads, fruits, mixed grill dinners, picnics, Easter ham – or just that perfect reset button for nibbling after work on a summer day. Our 2016 Rosato is composed of Sangiovese with a touch of Zinfandel. Only 280 cases produced. This delicious wine sells out quickly.



Spring 2017 Offering

	Non-Member Price	Black Chicken Society Price
2015 Bedrock Vineyard Zinfandel	Wine Club Exclusive. Please Inquire.	
2015 Black Chicken Zinfandel	48	43
2015 Falleri Vineyard Zinfandel	Wine Club Exclusive. Please Inquire.	
2015 Founding Farmers Zinfandel	38	38
2015 Limerick Lane Zinfandel	Wine Club Exclusive. Please Inquire.	
2015 Old Kraft Vineyard Zinfandel	52	47
2015 R.W. Moore Zinfandel	55	50
2015 Stagecoach Vineyard Zinfandel	55	50
2015 Valsecchi Vineyard Zinfandel	Wine Club Exclusive. Please Inquire.	
2015 Varozza Vineyard Zinfandel	50	45
2015 Palisades Vineyard Petite Sirah	55	50
2014 Basic Black Red Blend	50	45
2016 Rosato	30	27

How to order: Give us a call at (707) 257-7555 or go to www.biale.com

We can't do it without you!

We congratulate you on your obviously impeccable taste in wine, and we thank you for your continued enthusiasm about our winery mission: to grow and produce Californian heritage wines at the highest quality level — and provide them to you with great service and good cheer. It is our hope that we add to the simple joys of sharing meals and good times with your family and friends.

On behalf of Bob and Wendy Biale, Clementina Biale, Robin Pramuk, Maggie Pramuk, G.M. COO Chris Dearden, CFO Lance Spears, Controller Aline Magee, Winemaker Tres Goetting, and all the troops at Fort Zinfandel,

Thank you,

Dave Pramuk, Co-Founder

Upcoming Events

February 19, August 27 & October 29
Members Only Shipment Pick-Up Party

This is a special opportunity for Black Chicken Society Members to come by the Biale winery to pick up your shipment! You will also be able to add more bottles to your order at special pricing. We will be pouring the wines in your shipment along with specially prepared tapas. *Please let us know in advance that you are coming so that we have your shipment packed and ready for you.*
Time: 1-4pm — **Reservations Required**

March 2
Black Chicken Release Dinner @ Cockscomb, San Francisco



Help us celebrate the release of the 2015 Black Chicken Zinfandel! Join our founders Dave Pramuk and Bob Biale, and Winemaker Tres Goetting in San Francisco for a special Biale-themed dinner at Chef Chris Cosentino's Cockscomb. Chef Cosentino, who is world-renowned for his regular television appearances and whole animal rustic cuisine, is designing a special menu for us including some of his special dishes that he presented at our James Beard House dinner in New York City.
Price: \$125 per person, exclusive of tax and gratuity
Time: 7pm
Please call Cockscomb for reservations: (415) 974-0700

April 29
Spring Wines Celebration @ Robert Biale Vineyards

AKA “Spring Chicken Day” this is the traditional official release of new vintage Biale wines. Come to enjoy the chance to taste and purchase the new wines along with New Orleans inspired bites, and hob nob with the Biale founders, families, and Biale growers. Think you know your Biale wines? Join in on the first ever Chicken challenge!
Price: Club \$30 | Non-Club \$45
5+ year members no charge
Time: 12:30-1:30 **Members Only** barrel tasting with Winemaker Tres Goetting
1:30-4pm General Admission
Reservations Required

May 13
Spring Lunch @ The R.W. Moore Vineyard

Meet us for an afternoon at Bill Moore's legendary and historic R.W. Moore Vineyard in Coombsville, Napa Valley! An exclusive and rare chance to visit personally with Bill at his home ranch among some of the oldest and treasured vines in Napa Valley. Following the vineyard visit and tasting, we will all sit down to a gourmet catered lunch and Biale wines alongside Bill's iconic big red barn.
Price: Club \$95 | Non-Club \$110
Time: 12-3pm — **Reservations Required**

Shipping Schedule

Black Chicken (Level 1, 2, & 3)

Shipment 1

Billed: February 6

Arrives: March 6-10

2015 Bedrock Vineyard Zinfandel

2015 Black Chicken Zinfandel

2015 R.W. Moore Vineyard Zinfandel

2015 Stagecoach Vineyard Zinfandel

Shipment 2

Billed: April 10

Arrives: May 8-12

2015 Black Chicken Zinfandel

2015 Old Kraft Zinfandel

2015 Varozza Zinfandel

2014 Basic Black Red Blend

Last day to pick up shipment 1&2:
May 10

Shipment 3

Billed: August 14

Arrives: September 11-15

2015 Black Chicken Zinfandel

2015 Monte Rosso Vineyard Zinfandel

2015 Rockpile Zinfandel

2015 Royal Punishers Petite Sirah

Shipment 4

Billed: October 16

Arrives: November 13-17

2015 Aldos Vineyard Zinfandel

2015 Black Chicken Zinfandel

2015 Grande Vineyard Zinfandel

2014 Like Father Like Son Red Blend

Last day to pick up shipment 3&4:
December 6

Custom Club

Spring Shipment

Ordering Begins: March 1

Order Deadline: March 30

Fall Shipment

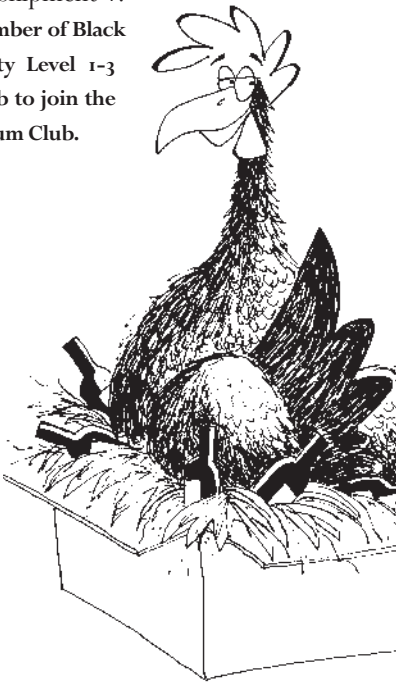
Ordering Begins: September 1

Order Deadline: September 29

Holiday Magnum Club

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

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



July 1

Black Chicken Society Lounge Opens!

A new feature when you visit Biale with friends — we have created a relaxing and idyllic spot on the winery property where you can taste our wines and learn about them from one of our gracious hosts and perhaps a surprise visit from one of our founders or winemaker.

Open: Saturdays & Sundays only
10am-3pm — **Reservations Required**

September 8, 15, 22, 29
Harvest Tours!

Take a deep dive into the Biale harvest and winemaking action, taste grapes, juice, and peer into the press! The tour is followed with a tasting and discussion of new wines.
Price: Club FREE | Non-Club \$65
Time: Tours begin at 9:30am
Reservations Required

September 9
Paella & Petite Sirah Al Fresco Dinner @ Robert Biale Vineyards

Biale is becoming recognized as the Napa Valley's leader in this varietal that is becoming re-discovered for its hedonistic pleasures. What better pairing than the paella of Northern California's Chef Gerard who specializes in this classic Spanish rice dish and became an instant food star when he bested

a certain television chef in a paella “throw down.” Perfect Paella and Petite — don't miss!
Time: 7pm
Price: Club \$100 | Non-Club \$125
Reservations Required

October 7
Fall Wines Barbeque Celebration @ Robert Biale Vineyards

Our Fall wines will be featured along with delicious bites among the smells (and sounds) of freshly harvested Zinfandel. The last best chance of the year to taste and purchase some of our most limited and coveted wines, including our legendary old vine estate Aldo's Vineyard Zinfandel, paired alongside all things barbeque!
Time: 1-4pm — **Reservations Required**
Price: Club \$30 | Non-Club \$45 | 5+ year members FREE

November 11
Cellar Treasures Holiday Dinner @ Robert Biale Vineyards

The traditional in-the-cellar celebration of Christmas and the Holidays where we delve into the library for some rare treasures. Among the candlelight, and decked out finery, enjoy perfectly-aged Biale wines, and a few newer ones with a specially designed chef's dinner.
Time: 6:30pm - **Reservations Required**
Price: Club \$135 | Non-Club \$155