



Bill Moore (RW Moore Vineyard)



Sonja Spencer (Falleri vineyards)



Dorothy Rossi (Grande Vineyards)



Jack Varozza (Varozza Vineyards)



Mark Overshulte (Zinfandel Guru)



Bob Biale & Dave Pramuk, Biale Founders



Tres Goetting (Biale Winemaker)



Bill & Margie Hart (Old Kraft Vineyards)

— ROBERT — BIALE VINEYARDS



PRESERVING THE LEGACY OF ZINFANDEL AND PETITE SIRAH

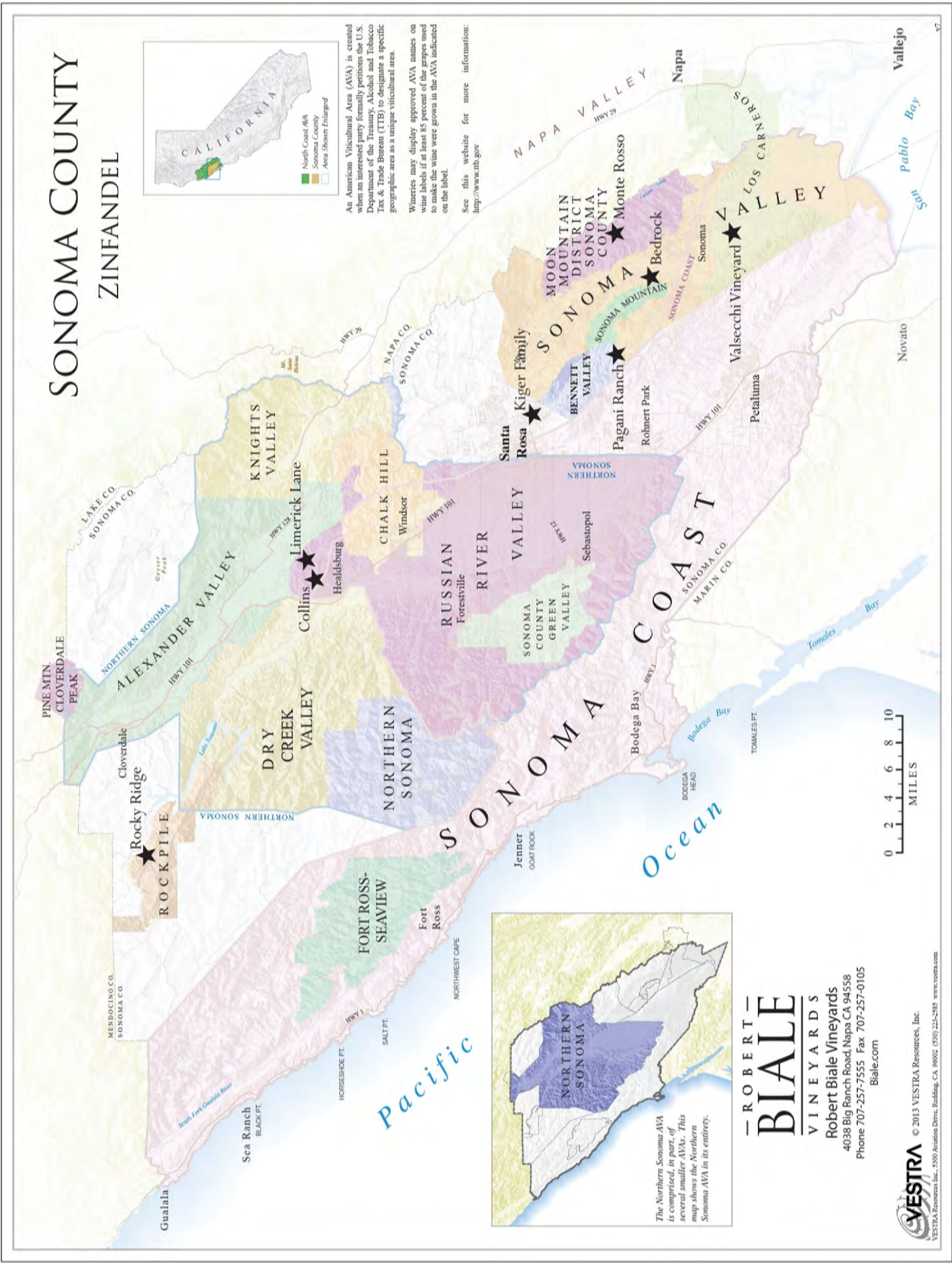
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"We have been on a quest to realize the full potential of California's historic vineyards - and to create greater understanding about the joyful pleasures and true character of Zinfandel and Petite Sirah. Honoring the wisdom and labors of our forefathers, and keeping the agricultural and social traditions alive that are unique to American wine ... it doesn't get any more gratifying than that in the wine business..." - **Dave Pramuk and Bob Biale, Co-Founders, Robert Biale Vineyards**

At Robert Biale Vineyards these examples of old vineyards in Napa Valley are very rare and considered by its founders and fanatics to be revered historic sites – **living time capsules** if you will – that capture the very essence of California wine quality: fruit purity, ideal balance, a strong sense of place and unabashed, unrivalled hedonistic pleasure. After all, our oldest vineyard sites are the near-magical deposits of soil where our pioneering winemakers first chose to plant wine grapes, and the more we make wine from these **“heritage vineyards”** the more we realize that our founding farmers’ instincts and wisdom were remarkably spot-on. Farmed at low yields with the utmost care and made with minimal handling and intervention, our wines speak directly from the ground through the vine to the glass, allowing us to peer into the natural power of the site that our ancestors saw, while revealing a wine grape's fullest potential and expression of character.

As a farming winery, we have come to fully appreciate why these grapes have been so valued in California. **We are proud to share our efforts with you.**



THE LEGEND—HOW IT ALL BEGAN

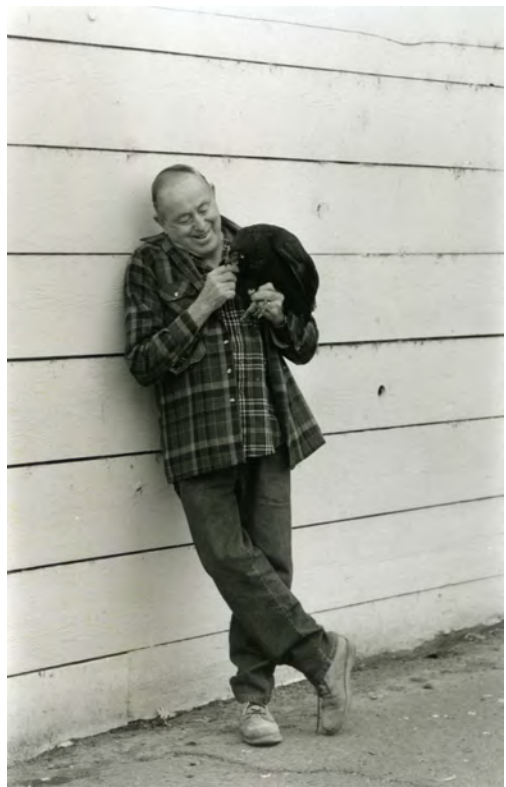
Benedetto Aldo Biale was born to Italian immigrants Pietro and Cristina Biale on Napa Valley's Mount Veeder on the day the stock market crashed, October 29th, 1929. Napa's booming wineries had basically collapsed during Prohibition as well, and if running a farm in rural Napa during The Great Depression wasn't hard enough in those days for the Biales, tragedy struck the young family in 1942 when Aldo was just 13 yrs old – losing his father Pietro at a rock quarry explosion where he was working a second job. Deeply saddened but greatly determined, Aldo and his mother shouldered the burden of the farm where they continued to grow walnuts, prunes, vegetables, fruit, Zinfandel, and raise hundreds of chickens while selling eggs as their main income.

The Biale phone being a party line whereby nosy neighbors could listen in on conversations down the road, offered no privacy and the phone orders that came for produce and eggs often included a request for a jug of Aldo's homemade wine from the barrels in the barn. So as to keep the clandestine wine operation a secret, Aldo cleverly instituted the use of a code name for his wine-buyers to use so as not to divulge the commercial activity that was (and still is) highly regulated by government agencies of various acronyms- and penalized if found not to conform to federal, state and local laws and regulations.

Aldo, raising hundreds of white leghorn chickens and drawing from his Italian heritage where the Gallo Nero – or Black Rooster symbolized the wines of Chianti thought that the appropriate moniker for his secret wine should be a “black chicken”. Thus phone calls started coming with customers requesting, for example, “two dozen eggs, some zucchini, prunes, walnuts, and a black chicken.” As the years progressed, Aldo delivered personally on Fridays in a blue 1940 Studebaker (his first car – which he eventually restored decades later to its original gleaming glory).

Years later, in 1953, following Aldo's marriage to a young woman he met and courted in Piemonte, (Clementina Calvi), the black chicken ordering system was still in full swing and Aldo encouraged Clementina to assimilate to America by learning two things – how to drive and how to speak English. She immersed herself and learned quickly but Aldo, avoiding complicating matters, didn't tell her about what a black chicken meant. With some trepidation Clementina would soon start answering the phone while Aldo and his mother were outside the house and on the occasional chance where the customer was requesting a black chicken she would remind them that the Biales “only had white chickens” – and that “the white ones were better.” Once Aldo received the message from Clementina the order was discreetly fulfilled, no explanations necessary.

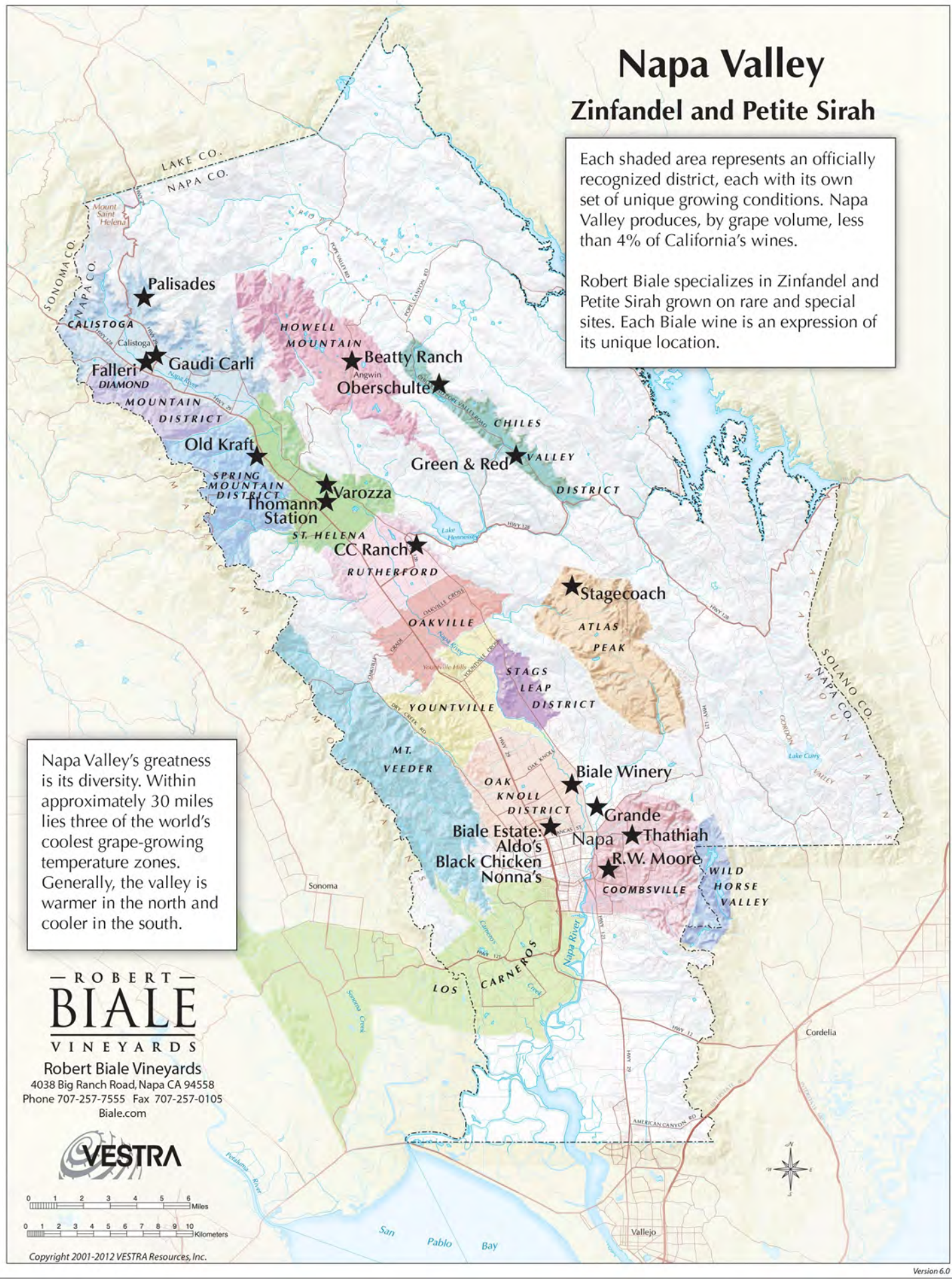
Today, yes, you can still get in on this legendary juice - although in now perfectly legal circumstances and at (sorry, Aldo) a considerably higher level of quality. Highly intensive grape selection from the vineyard combined with gentle, Burgundian-method fermentations and aging make for an extracted but elegant Biale style. In fact, we are most proud of the fact that Black Chicken has become a reference point Zinfandel among wine writers, wine junkies, sommeliers, and in the entire wine industry in general.



Napa Valley Zinfandel and Petite Sirah

Each shaded area represents an officially recognized district, each with its own set of unique growing conditions. Napa Valley produces, by grape volume, less than 4% of California's wines.

Robert Biale specializes in Zinfandel and Petite Sirah grown on rare and special sites. Each Biale wine is an expression of its unique location.



Napa Valley's greatness is its diversity. Within approximately 30 miles lies three of the world's coolest grape-growing temperature zones. Generally, the valley is warmer in the north and cooler in the south.

— ROBERT —
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Robert Biale Vineyards Portfolio



Aldo’s Vineyard, Oak Knoll District, Napa Valley

We wouldn’t be doing this were it not for Aldo Biale, the Black Chicken man. Bob’s dad Aldo (1929-2009) was gifted with the good common sense – and sense of pride to maintain these head-trained, non-irrigated old vines that were planted in 1937 from which we source our most coveted Zinfandel. Aldo resisted all the advice and suggestions to replant with trendy grapes such as Chardonnay and Cabernet Sauvignon. “My dad grew Zinfandel and I’m sticking with Zinfandel,” Aldo was known to say. As Biale family legend has it, it was Aldo’s mother Nonna Cristina who way back whe13n negotiated the good old-fashioned land swap that secured the vineyard in exchange for prunes. Trump would have met his match with Nonna.

Located on Jefferson Street in the city of Napa, Aldo’s Vineyard is squarely within the Oak Knoll District of southern Napa Valley, an appellation with loose alluvial soils and chilly evening air that is becoming more sought-after by winemakers as the sweet spot for grapes that will brighten up and freshen up those blends that are in need of some added lift. This is a rare old vine Zin with tons of lift to spare. Saturated black and red fruit, blackberry, black cherry, and red raspberry, papaya fruit, cocoa, layers of exotic spices such as turmeric, ginger, cumin, white pepper, myriad dried flower/herb aromas, fresh and juicy acidity, fluffy sexy tannins, and a long and escalating finish that hangs around like the Oak Knoll clouds on a cool morning.



Bedrock Vineyard, Sonoma County

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in 1880’s under the ownership of Senator George Hearst, and came under its new ownership in 2000’s. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes no not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending systems called “mixed blacks”. Our Bedrock Zinfandel comes from a select block of non-irrigated 1880’s vine that still kick out some delicious grapes.

Black Chicken Zinfandel, Oak Knoll District, Napa Valley

Serious Zinfandel with a Napa Valley folk story! Today, Robert Biale Vineyards continues the tradition by producing Black Chicken Zinfandel—although this version from our vineyards in Napa is completely legal. The first fully legal Black Chicken was made in 1999 from the same family vineyard in Napa’s cool Oak Knoll District. Today, the wine continues to be centered around the estate vineyard of the winery’s Oak Knoll District location along with a composition of selections from neighboring vineyards in Napa Valley. It has become a true Zinfandel classic and a benchmark for the Zinfandel category, and perhaps the most famous icon of Napa Valley Zinfandel in general.


Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown. Typically in Southern Napa Valley, fresh, bright acidity, dark fruit character, and luscious structure The Black Chicken Zinfandel is known for it’s toasty spices, snappy red and dark fruit characteristics of cherries and blackberries, and supple body with toasted oak. Some might say a “feathery texture” is an unique characteristic of our Black Chicken Zinfandel!



Progression of Robert Biale Vineyards

1918

Pietro Biale emigrates to California



1921

Cristina Penna arrives in U.S.

1928

Pietro & Cristina get married and settle as caretakers on Mt. Veeders Gier Ranch

1937

Pietro purchases land and starts a family farm north of the town of Napa

1942

Pietro dies in an explosion while working at rock quarry in Napa. Aldo takes on family farm

1953

Aldo travels to Italy with Cristina, meets, courts and marries Clementina Calvi

1957

Son, Robert born. Number of operating Napa Valley wineries: 19

Royal Punishers, Rutherford



“Underrated”. “Undervalued”. “Understudy”. “Underestimated”. “Misunderstood”. “Underachiever”. Petite Sirah has a serious case of the "Unders." However, sounds like a classic “zero to hero” redemption story in the making, though....and we would add another one – "Under the radar" in the marketplace. But if we keep making stunning Petite Sirah like this - the secret could get out. What phenomenal wine!

Bursting with still-untapped potential and on the verge of glory on its own, Petite Sirah is actually a century-old tried and true varietal, born in France but adopted by California, that was once the most favored grape in Napa Valley. But hardly anybody except insiders and winemakers knew the name because it was not promoted as a varietal wine. Rather, Petta Sera, or Pet as it was commonly referred to by growers was the secret weapon of winemakers making Zinfandel, Cabernet Sauvignon and multi-variety red blends from vineyards they called “mixed blacks.”

Petite Sirah’s depth, blue and black fruit, lack of “green” or veggie flavors, structure, consistency and color are the attributes that made it such a longtime favorite workhorse in California’s wineries. Then in the 1970’s a marketing shift toward more famous French varieties began in Napa Valley that spread throughout California. The legendary “Judgment in Paris” tipped the scales when new Napa Cabernets and Chardonnays were judged as superior to French ones – by French judges. And thus many of California’s old vineyards and ubiquitous varieties (Zinfandel, Petite Sirah, Carignane, Mataro, Gamay, Riesling, Chenin Blanc and dozens of others) were replaced in a gold rush of Cab and Chard.

Stagecoach Vineyard, Napa Valley

We are most proud of our project at Stagecoach Vineyards; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era”. Stagecoach in its entirety is no ordinary vineyard location—it is more likes its own district in and around Atlas Peak, Pritchard hill, and Oakville that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. Founder, Jan Krupp, cleared literally mountains of the reddish brown rock to allow for planted vines. And there’s plenty more where those came from! The situation is with Biale, we are they only guys on the mountain daring and dedicated enough to be producing Zinfandel. But, after tasting it over 10 years of winemaking—it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. We anticipate many more great vintages working with the Gallo family, who became the new stewards of this incredible project in 2017.



2004

Construction of winery. Last vintage at Hendry, Stagecoach harvest

2005

Moved to new winery.



2006

Old Kraft & Varozza Vineyards added

2008

Steve Hall Winemaker

2009

RW Moore Vineyards & Palisades Vineyards added

Aldo Biale passes

2012

Smithsonian Exhibit opens. Bedrock & Pagani Vineyards added

2013

Limerick Lane. Tres Goetting, Winemaker

Twenty-Fifth Anniversary

2015

25th Anniversary Harvest



Pagani Ranch Vineyard, Sonoma County

Planted originally in the 1880’s then added to in the 1920’s by Felice Pagani, an immigrant from Fenegro, Italy near the Swiss border, came to America in 1883. In 1885 he soon began taking care of two neighboring vineyards in Sonoma Valley that were planted mainly to Zinfandel around the same time: Monte Rosso and the Judge Cook Vineyard. Talk about hardscrabble farming. Those were the arduous days of farming by hand, horse and plow, and wielding the heavy hoe that Italians call the “zappa”.

Felice was soon able to purchase 25 acres of Judge Cook’s vineyard then, 16 years later, another 30 acre vineyard adjoining his property.

Ever since, the ranch has been the source of numerous legendary Zinfandels. The Pagani Ranch today is operated by Felice’s granddaughter, Norma Pagani Amantite, and her son, Dino Amantite, who take tremendous pride in their family’s legacy and work daily together to perpetuate their acclaimed Zinfandel vineyards.

Pagani Ranch Zinfandel is a very small bottling from the old vines that displays the unique character of the gravelly loam site, and the complex influence of the added mixed varieties that were so prized by our forefather winemakers. We are beginning to fully appreciate the flavor, structure and pure magic of those old “field blends”.



Palisades Vineyard Calistoga, Napa Valley

The eastern side of Calistoga features the spectacular geological formation named the Palisades. These dramatic west-facing cliffs are composed of igneous rock and were formed from volcanic upheaval millennia ago. The geological formation stretches for over two miles and reaches elevations at over 3000 ft. No wonder the farmland below is ideally suited to wine grapes. An active creek bed, stones, gravel, and well-drained soil - not to mention extended sunlight are ideal conditions for ripening grapes for red wines.

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



Valsecchi Vineyard Carneros AVA, Sonoma County

One day in 1995, driving by the vineyard after a warehouse delivery in Sonoma, Bob’s “old-vine detector” went off, and he noticed an unassuming patch of thick, old, head-trained vines by the Vineburg post office. Located behind a modest farmhouse, the scant one acre of vines was obviously being well-cared for. Inquiring as to ownership, Bob discovered owner Ron Mick, whose family had taken care of the vineyard since the days of his Swiss grandfather—John Valsecchi. Researching further into the location’s history, we determined that Valsecchi is not only a century old, but lies at the northern boundary of the especially chilly Carneros Appellation, now famous for its world class Pinot Noirs, Chardonnays, and sparkling wines. It is the oldest known vineyard in Carneros and among the few plantings of Zinfandel in the region makes enjoying this seductive Zinfandel a very rare wine drinking experience!

1992

Moved to Moss Creek, set up operations

1993

Aldo’s Vineyard released 415 cases.

Falleri Dyers Farm Refosco and Zinfandel harvested from hidden old Napa vines

1995

Monte Rosso, Old Crane Vineyards added. 1st Petite Sirah bottled. (1st bottling of Monte Rosso, Old Crane & Nonna’s Vineyard Sangiovese)

1996

1994 Aldo’s Vineyard makes Wine Spectators top 100 list at #48.

1999

Black Chicken first vintage. Stagecoach planted. Nonna passed away. Bob leaves Beringer to full time Biale

2000

Moved to Hendry Ranch from Moss Creek

Purchase of 10.84 acres Big Ranch Rd. Thomann Station Petite Sirah added

2002

Grande Vineyards, Royal Punishers. Spenker judged #4 and top American wine at the Grand Jury European tasting in Las Vegas. Dave leaves Cardinale to full time at Biale. Hill Climber Syrah Series

Falleri Vineyard, Calistoga, Napa Valley

The Falleri Vineyard is a quaint little slice of Calistoga history. These 300 extremely rare vines are like sentries guarding the back door of Calistoga. They are living relics of California’s historic Zinfandel era and are located in town at Lake and Falleri streets owned by the same family since the 1920’s. Argentina Falleri was an immigrant from Italy who moved from the logging camps of the Mendocino coast to Calistoga in 1924 and took over a vineyard in the first years of Prohibition. Her family also farmed chickens and operated a gas station on the site. Gasoline, eggs, and Zinfandel. Talk about your basic necessities! Following the Argentina era, her daughter, Olivia Heitz, assumed stewardship of this family vineyard, and today, Sonya Spencer, Olivia’s daughter, proudly and dutifully continues this women’s tradition—minus the gas and eggs. On the loamy clay soils at the base of Mount St. Helena in the warmer northern half of Napa Valley, the Falleri Vineyard produces concentrated, ripe, and flavor-packed Zinfandel—raspberries, raspberry jam, blackberry, a touch of prune, dust, and spice—maybe a little dry brush or hay. The ripe and round tannins and intense fruit and spices makes for one heck of an interesting wine to dive into and savor. An extremely rare treat for Zinfandel fanatics.

Grande Vineyard, Napa Valley

Dorothy Rossi says that her father, who was from Venice, planted her family’s oldest vines in 1920, the year she was born. His name: Theodosio Grande, no less. Grande, how perfect is that for a Zin vineyard? Day to day the vineyard is cared for by her son, Tony Rossi, who grew up on the family property and has raised a family of his own with his wife Rosemary. It’s not unusual to still find a fit Dorothy manicuring the vineyard herself vine by vine. Imagine, Theodosio planted a vineyard a year *after* Prohibition began with no end in sight. The demand for grapes for legal home winemaking was stronger than ever: however, the grapes found homes. Following the repeal of Prohibition in 1933, the Rossis sold their grapes to the large Cooperative Winery in St. Helena, the same place as Bob Biale’s grandfather and father used to sell their Zinfandel crops. In 2001, after years of expressing our interest, Tony called to tell us his family’s Zinfandel was finally available to us. We fist-pumped with satisfied delight because the fruit had been anonymously tied up and frankly lost in the vast program of a large winery.

When our first Grande hit the barrels in 2002 erupting with blackberries, violets, pepper, and spices we were thrilled and since then it has been as compelling and delicious as any of our Zinfandels. The new 2013 with its added layer of hedonistic Zin fruit is for us perhaps the most profound one yet: Peach pith, plums, Bing cherries, cantaloupe, cotton candy, quince, spice cake, dark flowers, blackberries are layered on a structure of racy minerality and building tannins. The long finish promises excellent aging potential, maybe not quite as promising as dear Dorothy, but will evolve nicely for years in the bottle. But why wait - pure Napa Valley polished elegance like this is near impossible to resist.

Limerick Lane Vineyard, Russian River AVA, Sonoma County

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 Scott Bilbro, through some great field work and winemaking moxy are now taking it up another level. We are delighted and flattered to be among the few select wineries to share the Zinfandel fruit from Russian River.

The foggy, cool, and breezy Russian River Valley has become **highly regarded as a top Zinfandel** and Pinot Noir appellation that brings out the best traits these sensitive and thin-skinned varieties have to offer, and this particular Biale version of Russian River Zinfandel is a fine case in point: fresh and vibrant fruit aromas, chocolate coated almonds, dried dark flowers, rustic and spicy red fruit, subtle vanilla, perfect mid-palate structure and feel, balanced ripe fruit and zesty acid, a long, satisfying and savory finish. Problem arises however, only 152 cases produced from this fantastic inaugural vintage. But hearty thanks to the Bilbro family for letting us share in their wonderful vineyard and rich Zinfandel history.

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Moved to Moss Creek, set up operations

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Aldo’s Vineyard released 415 cases.

Falleri Dyers Farm Refosco and Zinfandel harvested from hidden old Napa vines

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Grande Vineyards, Royal Punishers. Spenker judged #4 and top American wine at the Grand Jury European tasting in Las Vegas. Dave leaves Cardinale to full time at Biale. Hill Climber Syrah Series

1958

Dave Pramuk born at the new Queen of the Valley Hospital, Napa

1972

Bob and Dave graduate from St. Apollinaris Grammar School, near Biale Vineyards

1976

Bob and Dave graduate from Napa’s Justin Siena High School. Biale family continues to sell grapes to the Cooperative while raising prunes, walnuts and chickens. Aldo employed by Napa City Water Dept.

1982

Dave starts first wine job at Sterling Vineyards

1989

Bob begins working at Beringer Vineyards, meets Al Perry.

1990

Aldo Biale and Bob form partnership with Perry and Pramuk to produce first wine. Aldo’s Vineyard

1991

Robert Biale Vineyards harvests and crushes first vintage at Streblow. ZAP forms.



R.W. Moore Vineyard Coombsville District, Napa Valley

Historic Hagen Road runs east-west across Napa Valley’s Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties—reds and whites—that speak to the regions cool and hilly conditions in southern Napa Valley.

The Moore Vineyard lies smack dab in the districts middle on Hagan Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired dentist, who purchased the property as his first home in the 1980’s. This is the oldest vineyard in Coombsville and amazingly enough—the region’s only Zinfandel.

This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.



Monte Rosso Vineyard, Moon Mountain

Since 1995 we have been privileged and honored to have been included in a select group of winemakers who produce Monte Rosso Zinfandel. Monte Rosso is more than just a vineyard. To us, Zin-fictionados, and other winemakers who produce Zinfandel and other varietals from these heritage vines, it is an American agricultural landmark – the granddaddy of them all.

Straddling the slopes of the Mayacamas Mountains above the Sonoma Valley, there are multiple blocks of old vine Zinfandel that were planted in the 1880’s by Emanuel Goldstein. Those were the days of the Wild West, horses and wagons, farming wine grapes on pure gut instinct, and backbreaking hand labor. A hidden native stone gravity winery there is an engineering feat of genius and a monument to a bygone era of pioneering spirit and sheer human drive.



When you witness the summer morning sun it’s as though the old timers drew a line on the mountain where the fog stops below and planted vines just above and on up to the top. **The rocky volcanic soils are laden with iron that makes for a rusty red color** – a trait for which Louis M. Martini named the mountain in 1938. Of all of our 16 Zinfandels, Monte Rosso communicates the strongest sense of place: the soil, the sun, the breezes, the iron, the vines’ incredibly deep roots, the peppery spice, and sinewy muscular structure add up to an impressive package of a red wine year after year. Of all of the Biale Zinfandels, Monte Rosso is perhaps the most age-worthy as it is proven to unwind slowly in the barrel and bottle.

Varozza Vineyard, St. Helena, Napa Valley

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life season by season raising crops by which they made their livings, paid their bills and raised their children. According to the Napa Valley Vintners, Napa Valley which grows only 4% of California wine is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

A native stone winery built in 1885 was purchased by Joseph Varozza in 1913. The Varozza family has farmed grapes here on their home ranch ever since. Jack Varozza, Joseph’s grandson, grew up here in the home his father built, and following his family tradition.

Jack today grows Cabernet Sauvignon and Petite Sirah for his own winery’s excellent wines. While some of the forty acres of fruit go to other prominent Napa Valley wineries, he reserves a few acres of prized Zinfandel on the Varozza ranch just for Biale.



Old Kraft Vineyard St. Helena, Napa Valley

This exceedingly rare Zinfandel comes from the home vineyard of Bill and Margie Hart who went to the laborious trouble of restoring this old forgotten vineyard that was **originally planted in 1890** by German immigrant winemaker, Franz Kraft.

When Bill and Margie purchased the property in St. Helena on which they would build their home, little did they realize that they were embarking on an historic vineyard preservation project, to boot. After researching the vineyard’s history and consulting with winemaking friends, they came to the conclusion that there aren’t too many of these Napa Valley originals still in existence, and so the process started of pruning, replanting, amending the soil, clearing competing invasive plants, and laying drainage began in earnest in 2002. The results were steady and we were able to release our first Kraft Vineyard Zinfandel from the 2006 vintage in 2008.

Located west of the town St. Helena, the vineyard sits on the naturally gravelly soils that characterize that section of Napa Valley. We find it interesting that Napa Valley’s earliest winemakers were drawn to these well-drained deposits of stones, pebbles, and decomposed rock in their pioneering quest to produce quality wines, and **in this rare case we get to make a wine from an original planting!** Today, St. Helena has earned a reputation as the most historic of Napa Valley appellations while producing a style that is all at once aromatic, ripe, elegant, refined, and minerally – across all the different red wine varietals that are grown here.

