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*Fall 2021*



Photo Credits: Kenny Kim, Rebecca Tschauer, & David "Coach" Todd

# — THE — BIALE BULLETIN

*Preserving the Legacies of Zinfandel & Petite Sirah*

## Vintage 2019

The growing season started out with aquifer-filled rain that elicited a sigh of relief after the recent drought years. Atmospheric river storms yielded up to 8 inches of rain in each storm! The ample moisture created a healthy cover crop which we tilled into the soil to replenish the nitrogen levels and other nutrients. Compost and cover crops provided organic fertilizers in place of chemical fertilizers. The cover crops that commonly carpet the valley floor are a blend of fava beans, winter wheat, vetch, barley grasses, and striking yellow mustard that grows as high as the vines themselves. The hills turn a bright green reminiscent of the rain-soaked hills of Ireland.

2019 was full of warm, sunny days without extreme heat spikes, the kind of moderate balance Goldilocks would like. This even-keeled season helped create wines with fresh acidity and great finesse. August brought a heatwave that really kicked the vines into gear towards maturity and ripening. September also brought a few days with temperatures over 100 degrees which pushed the grapes to maturity with balanced sugar and acidity levels. The grapes had abundant hang time which resulted in great color, structure, and soft tannins. The 2019 crop load was about average for Napa and Sonoma Counties and not as large as the blockbuster year of 2018. Winemaker Tres Goetting and his talented team created wines that can be enjoyed upon release but can benefit from six-plus months in the bottle before opening.

We took advantage of being closed part of 2020 by upgrading and enlarging the Back Porch experience. When you visit the winery on your next trip, you will find a brand-new patio on the east side of the tasting room with additional comfortable chairs, tables, umbrellas, and a pergola facing the eastern hills. Our Wine Educators worked diligently through the ever-changing requirements of the lockdown to provide a safe tasting experience with an emphasis on providing our customers with a little bit of normalcy. Many of you took advantage of their hospitality and we are grateful for your support. We look forward to welcoming you back to sit, relax, and sip some delicious Biale wines while you enjoy the view.

In-person events, such as live music and wine club pick-up parties, were held in 2020 and continue in 2021. Bob and Wendy Biale are gearing up to host their 2022 France River Cruise from May 15th to the 22nd. For those of you who have not had the pleasure of sailing away with the Biales and team, they take over the whole ship with their closest Zinfandel fans to explore old European wine regions and World Heritage Sites. Of course, the ship is fully stocked with Biale wine for the dinners and receptions. The 2022 France River Cruise is SOLD OUT, but we have started a waitlist! Please see inside for more details.

Of the many virtual events that we held in 2020, one of particular note was the 21st legal bottling of the Black Chicken Zinfandel, Vintage 2019. We held a "birthday party" in honor of the Chicken, raising a virtual toast via Facebook Live with participants from across the nation. If you missed out, let's raise a glass now to the big 2-1!





*Photo Credit: David "Coach" Todd*

## 2019 Aldo's Vineyard Zinfandel, Oak Knoll District, Napa Valley

Included in  
Shipment 4

### The Estate Old Vines — Aldo Biale's Legacy

This Zinfandel from the old vines on the Biale family ranch that lie within the city limits of Napa would not have been possible were it not for the determined stewardship of Aldo Biale. The old vines produce grapes for a single designate Zinfandel. The first bottling in 1991 launched the Biale name into the "Who's Who" of Zinfandel and since then has become one of the annual "must haves" of the category.

Born and raised in Napa, a young teenager — and only child — Aldo, helped his mother, Cristina, run the family farm after his father Pietro was killed in a rock quarry explosion in 1942. As decades went by and Aldo raised his family on the ranch, he was often advised to remove the Zinfandel vines and plant something else like Chardonnay, Cabernet Sauvignon, or Merlot. Aldo would have none of it. He preferred sticking with the grape his father had planted and he had come to admire. Thanks to Aldo's stubborn and practical sense of tradition, we are blessed with this gorgeous red wine to enjoy and preserve on this farmland that buffers the city and reminds us of our agricultural values and heritage.

The 2019 Aldo's Vineyard Zinfandel in Oak Knoll showcases the style of the appellation: bright aromas and acidity with elegant fine-grained tannins. Produced as all Biale red wines, we use gentle Burgundian methods with minimum new oak. This Zinfandel is taut and balanced and pairs seamlessly with varying cuisines and will continue to improve for many years to come. Thank you, Aldo, for keeping the Zinfandel going!

**Winemaker's Tasting Notes:** The Oak Knoll winegrowing region is prevalent in this wine with its dark color, opulent aromatics, and juicy acidity. Aromas of ripe strawberries, white peach, orange zest, root beer, and black cherry. The wine has a soft and plush entry with supple, round tannins. The wine is remarkably balanced with an elegant mouthwatering finish. It's drinkable now and is age-worthy for up to 5 to 7 more years.

## 2019 Beatty Ranch Zinfandel, Howell Mountain, Napa Valley



### Rare air and grapes at 1,400 feet

Napa Valley's true greatness lies in its diversity. There are 16 A.V.A.s (American Viticultural Areas) throughout Napa County, each differing in geological traits, such as soil type and weather patterns. High in Napa Valley's eastern Vaca Mountain range, Howell Mountain is solely defined by its elevation.

Howell Mountain was named after rancher Isaac Howell who lived and raised cattle on the mountain in the 1840s. In the 1870s, Brun and Chaix was the first winery to bring critical acclaim to the mountain. Following suit, Winnifield Keyes planted vines on Howell Mountain and built his winery in 1888. The wines grown in this sub-region during the 1880s gained popular attention, especially when they were featured in prestigious international competitions. More than a century later, Howell Mountain became one of Napa Valley's first sub-A.V.A.s in 1984.

Starting at an altitude of 1,400 feet above sea level, the vineyards are uniquely positioned just above the Pacific Ocean's marine layer which encroaches along the length of Napa Valley daily creating excellent growing conditions. But at this lofty, sunny location above the fog, the vines generally receive all-day sun. Summer daytime temperatures are cooler, and nights are warmer. The steady breezes allow the vines to grow more gradually throughout the moderate growing season. The volcanic soil is well-drained, and the sun-soaked vines produce small berries with intense flavors and ripe tannins. Due to these conditions, Zinfandel thrives here.

**Winemaker's Tasting Notes:** This wine displays a beautiful array of mocha, toffee, dark fruit, pear, and salty/mineral notes that interplay nicely with its ripe tannin, supple texture, and elegant finish.



*Photo Credit: David "Coach" Todd*

## The Robert Biale Vineyard Visitor Experiences

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

### The Valley Vista

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

### The Past, Present, and Future

An elevated first-hand experience for those looking to do a side-by-side comparison of library vintages, current releases, and a barrel tasting of future wines. The Wine Educators will discuss the fine points and advantages of cellaring and the potential of laying down Biale wines in your personal cellar.

### The Virtual Valley Vista

An opportunity to gather with your team, friends, or clients to bring a slice of Napa Valley to your home. One of our Wine Educators will guide you through this interactive event to explain the rich history of the winery, the Napa Valley growing region, and our handcrafted boutique wines. Virtual tasting wine pack offerings can be found in the purchase section of the website under "additional offers".



*Photo Credit: Lynda Carol Photography*

Reservations are required for all tasting experiences. To book a reservation, please call the winery at (707) 257-7555, ext. 202, email [tastingroom@biale.com](mailto:tastingroom@biale.com), or book online at <https://www.biale.com/visit/>.



# 2019 Black Chicken

## Zinfandel, Napa Valley

Included in  
Shipments  
3 & 4

### Chicken Confidential — Aldo Biale’s phone ordering system for his Zinfandel required a passcode for wine

In the town of Napa in the 1940s, Aldo Biale was only a young teenager when his father died leaving Aldo as an only child to work with his mother to farm walnuts, prunes, other fruits and vegetables, and tend to a large population of white leghorn chickens. Every day, friends and neighbors called in orders for these goods to Aldo’s home over the party line phone and each Friday Aldo made deliveries around town to his customers.



Photo Credit: David “Coach” Todd

Aldo soon learned from a relative how to make wine for the family and, as years went by, the chickens saw more and more of Aldo passing by the coops to make some 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 and prunes, the password for wine over the party line became ‘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’ — to distinguish them from the white leghorns that populated the coops for their eggs.

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

A further tribute to that farming tradition is at the Smithsonian’s Museum of American History in Washington, D.C. where there is 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 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: <https://americanhistory.si.edu/exhibitions/food>

**Winemaker’s Tasting Notes:** Sourced primarily from Biale’s estate vineyards in the Oak Knoll district, this wine is round and plush with a gentle grip of perfectly ripe tannins. A spectrum of red and dark fruits—raspberries, cherries, blackberries, bright vivid aromas, fine-grained texture, star anise, black and white pepper, cocoa, and subtle nuanced oak. Age-worthy, compelling, and decadent — a beautifully proportioned Napa Valley Zinfandel — if cellared well, will continue to improve for the next 3 to 5 years.

# 2019 Gaudi Carli Vineyard

## Barbera, Calistoga, Napa Valley

### Classic Carli

Next to Petite Sirah, Barbera may be the most underappreciated grape in California. In Napa Valley, where Cabernet Sauvignon is very prevalent, Barbera is very scarce. Maybe that is why we love the rare Gaudi Carli Vineyard so much. Barbera is one of northern Italy’s classic varieties and it produces some of our favorite wines.



In Calistoga, Gaudi Carli Vineyard produces the only old vine Barbera we know of today in Napa Valley, and it is loaded with character. The Torrigino Family owns this 101-year-old vineyard and, over the decades, they have continued to grow Barbera on this land.

The 2019 Gaudi Carli Vineyard Barbera is a food-friendly, age-worthy wine. It pairs nicely with hearty soups, stews, grilled sausages, mushrooms, and pizza with sun-dried tomatoes.

**Winemaker’s Tasting Notes:** This wine displays aromas of rustic red fruit, Bing cherry, rhubarb, plum, iris, and cinnamon. Medium-bodied with plump, ripe tannins, this wine exhibits earthy tones of cassis, blackberry, and porcini mushroom. This Old-World style Barbera has a nice balance of fresh acidity which makes for a pleasing mouthwatering finish.



# Between the Vines

## Some Like It Hot

Controlling the temperature during fermentation is one of the most important factors for a winemaker to consider when producing high quality wines. The optimum temperature is dependent upon many variables. Some of these variables include varietal, wine style, type of vessel (i.e., plastic bin, barrel, or stainless tank), open-top or closed-top, vessel shape, vessel capacity, and yeast strains used. The range of temperatures in which the yeast is active is between 50 degrees and 95 degrees Fahrenheit (F). The preferred fermentation temperature for white wines is between 50 degrees and 70 degrees F. For red wines, the fermentation temperature should be higher, between 72 degrees and 89 degrees F.



Photo Credit: Kenny Kim

Some winemakers like to ferment their wines on the hotter end of the spectrum while others prefer cooler fermentations. If the temperature of the must gets too cold, the yeast cell population can become inactive and “tire out” which could lead to a ‘stuck fermentation’: which means the fermentation has stopped before available sugar has been converted to alcohol and CO2. On the other hand, if the temperature gets too hot, the fermentation can finish very quickly leaving a wine with undesirable aromas and flavors and being vulnerable to microbial growth.

Another important difference between hot and cold fermentation is the effect on the alcohol content of the wine. The alcohol yield can be as much as 1% higher at low temperature fermentations. It is also expected that the wine will be fuller bodied and more fruit forward if fermented at cooler temperatures. Color and tannin extraction are also greatly affected by the fermentation temperature.

The fermentation process itself creates heat by the action of the yeast consuming the sugars in the must. Therefore, in order to carry on fermentation at the desired temperature, we must control it by means of a mechanical cooling system. The modern technique uses a liquid (usually ethylene glycol) flowing in a jacket around the tank. The temperature can be controlled individually at each stainless-steel tank by a temperature sensor and thermostat. We can either heat or cool each tank depending on the situation.

At Robert Biale Vineyards, we can further control our temperatures by using open-top tanks for fermentations. These open-top tanks allow the heat that is generated by fermentation to escape which allows us to have more control over our desired temperatures by use of a cooling/heating system.

Temperature plays a very important role in every aspect of wine from the moment the grapes are picked off the vine to the moment that same wine is poured into a glass years later. If the temperatures at any one phase of a wine’s life are not just right, there is a good chance that what ends up in your glass may not be all that “hot”.

Tres Goetting, Winemaker





Photo Credit: Rebecca Tschauder

## 2019 Grande Vineyard Zinfandel, Napa Valley Great Site, Great Legacy, Great Mother/Son

Included in  
Shipment 4

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

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

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

In 2019, nature’s forces aligned with the Rossi’s diligent vineyard care to produce something extra special: a memorable Zinfandel of charming character, firm structure, and soul that will — like the visit — transport you to another time in Napa Valley history.

**Winemaker’s Tasting Notes:** Exploding aromatics of blackberry cobbler, pear, blueberries, violets, cocoa, currants, and dried herbs, this wine has a fresh entry with a medium body and building tannins. Flavors of strawberry, quince, and spiced cake, the lively acidity of this wine makes for a long and juicy finish and assures good aging potential.

## 2019 Limerick Lane Vineyard Zinfandel, Russian River Valley, Sonoma County

The Bilbro family brought new life to this historic property

During the late 1800s and early 1900s, there was a large influx of Italian immigrants who settled in California’s wine country. The increase in Italian immigration was primarily due to economic issues in Italy that led many to leave and seek haven in Northern California’s familiar Mediterranean climate. Mario Del Fava was an Italian immigrant who settled on a property on Limerick Lane in Healdsburg. He planted his Zinfandel vineyard in 1910 and his family farmed the land until the 1970s. In 1977, the Collins family bought the land to establish their winery, Limerick Lane Cellars.

The property sits on the northeast side of Sonoma County in the Russian River A.V.A. This A.V.A. is best known for its cool and foggy climate that produces soft skin varieties such as Pinot Noir, Chardonnay, and Zinfandel. Today, the estate still owns the original vineyard, however, the winery is now owned by longtime grape grower and Biale fan, Jake Bilbro, and his wife, Alexis. Jake is still producing wines under the rebranded Limerick Lane label, but he shares his prized fruit with only a few top producers, and we are honored to be one of them. Biale’s vineyard block is a newer planting and is not a ‘field blend’: a mélange of different grapes that are grown, harvested, and blended as one lot. This offering is 100% Zinfandel!

**Winemaker’s Tasting Notes:** Inky in color with attractive aromatics. This age-worthy wine exhibits notes of pear, Bing Cherry, cream soda, taffy, and stone fruit. The palate is lively with bold fruit flavors and bright acidity which lends to a long, mouthwatering finish.



Photo Credit: Bob Biale

To purchase: [www.biale.com](http://www.biale.com) | 707.257.7555 | [customerservice@biale.com](mailto:customerservice@biale.com)



# 2019 Monte Rosso Vineyard® Zinfandel, Moon Mountain, Sonoma County

## Ancient vines of pedigree and stature

There's nothing quite like the Monte Rosso Vineyard®. The vineyard showcases huge, twisting, gnarled, mountain-rooted Zinfandel vines with a stunning view of Sonoma Valley, San Francisco, and the Bay Area. The vines date back to the 1880s and are still producing riveting wines today.

Louis M. Martini purchased this lofty site on the Sonoma side of the Mayacamas Mountains shortly after Prohibition. Labeled originally as "California Mountain Zinfandel", this site became the main source for many of Martini's compelling, age-worthy wines. Over the years, the Martini family, and now the Gallo family, have generously shared some of their legendary Monte Rosso Vineyard® fruit with several Zinfandel winemakers, including Biale.

At an average of about 1,500 feet elevation, with reddish, volcanic rock, and iron-enriched soil, Monte Rosso® speaks clearly and firmly to its sense of place. This region produces tantalizing red wines that will make you reflect on the site where it's grown. To Biale, Monte Rosso is a national treasure, and we are proud and fortunate enough to be able to craft a California classic from these historic grapevines. Long live Monte Rosso®!

**Winemaker's Tasting Notes:** Aromas of mango, orange zest, Bing cherry, taffy, violets, lavender, and vanilla bean. This wine displays a lively entrance with great minerality, zest, and natural acidity. The mountain tannins assure us that this wine will age gracefully.



Photo Credit: Maggie Pramuk Mazotti

## Clementina's CORNER

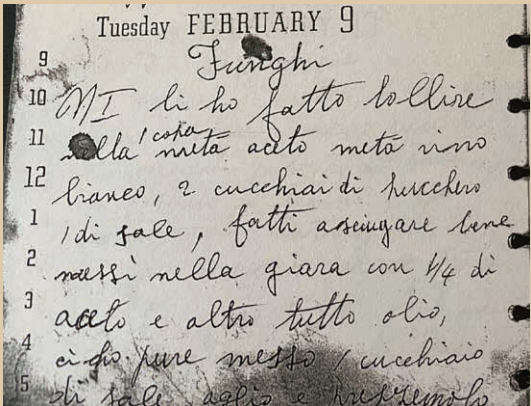
For those of you who have visited the winery, you know what this corner is. It is where the matriarch of the family (Aldo's wife, Bob's mother) conducted her magic. She made individualized Black Chicken aprons by hand beloved by so many, she shared stories about the old country and trials of living in the new. It is where she empathized and rejoiced in your stories. And it is where she shared her recipes.

### Funghi

(Mushrooms in oil preserve)



The Biale family loves their mushrooms! Especially porcini and coccoli. The family hunts for these mushrooms in the hills of Napa Valley and Lake County. Clementina had a unique way of preparing them (an ongoing family favorite): she pickled and preserved the mushrooms in oil. While the porcinis were drying, the coccolis were cooked, jarred, and promptly devoured. Here is the recipe she wrote in Italian. Our translation and clarification follow.



*Li ho fatto bollire nella 1 copa meta aceto, meta vino bianco, 2 cucchiari di zucchero 1 di sale, fatti asciugare bene messi nella vaso con ¼ di aceto e altro tutto olio, ci ciò pure messo 1 cucchiario di sale, aglio e prezzemolo.*

### Wendy & Bob's Translation

Clementina doesn't give an exact amount of mushrooms to use, so we did a practice run and based on our translation she used an 8oz package of mushrooms.

The closest we have come to coccoli mushrooms commercially (because we DO NOT recommend you to hunt for your own mushrooms!) are trumpet mushrooms, but any mushroom will do.



Chop 8 oz of mushrooms into half-inch pieces. Boil mushrooms in one cup white wine vinegar and one cup white wine along with 4 teaspoons of sugar and 2 teaspoons of salt. How long? Depends on the thickness of the mushrooms, just a couple of minutes. Don't let them get mushy, but they should be soft. Let them dry completely by first straining them and then laying them in a single layer with towels on top and bottom (They will stick to a cheaper paper towel, so go with Bounty or a cloth). Then put them in a mason jar with 1 part of the vinegar mixture and 3 parts of good olive oil. Add 1 teaspoon of salt, 1 whole clove of garlic, and 2 tablespoons of chopped parsley: "fine, fine, fine" as she always instructed.

These are not canned, so either eat promptly or refrigerate, knowing that as oil coagulates, you will need to bring the jar to room temperature before using.

How do you use them? A fork straight out of the jar! On toast with a poached or scrambled egg, over steak... let us know what you come up with! Mangia bene!





# 2019 Pagani Ranch

## Zinfandel, Sonoma County

### 'Dino-mite' in a Bottle

Included in  
Shipment 4

We are proud and honored to produce a classic Biale Zinfandel from one of the great historic vineyards in Sonoma Valley and an American vineyard landmark, Pagani Ranch. When you take the scenic drive on Highway 12 toward Kenwood you can see Pagani to the west with its huge, awesome, head trained vines that resemble elephant legs and an iconic white farmhouse and barn built by Felice Pagani in 1906.

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 with Zinfandel around the same time as Monte Rosso® and Judge Cook Vineyard. Talk about hardscrabble farming. Those were the arduous days of farming by hand, horseplow, and wielding heavy hoes that Italians call "zappa."

Felice was soon able to purchase 25 acres of Judge Cook's vineyard and then sixteen years later he bought another 30-acre vineyard adjoining his property. Ever since, the ranch, which is planted of Petite Sirah, Alicante, Lenoir, and other varieties, 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. They work daily together to perpetuate their acclaimed Zinfandel vineyards.

This 2019 version of Biale Pagani Ranch Zinfandel is a very small bottling from the old vines that display the unique characteristics of the gravelly loam site and the complex influences of the added mixed varieties that were so prized by our forefather winemakers. We old vines specialists are beginning to fully appreciate today the flavor and structure dynamics and pure magic of those old "field blends".



Photo Credit: David "Coach" Todd

#### Winemaker's Tasting Notes:

Beautiful dark color with bold aromatics of blackberry, ripe plum, dark chocolate, and toasted vanilla oak. Black, red, and blue fruits on the palate. A complex wine with rustic tannins and pleasing taut acidity. This is a complex, layered Zinfandel with plenty of structure that will develop over the next months and years to come.

# 2019 Palisades Vineyard

## Petite Sirah, Calistoga, Napa Valley

### Straying from the Zinfandel Course



Photo Credit: Felicia Woytak

Domenico Barberis sure knew great potential. The young Italian immigrant was from the same village of Murialdo as Bob Biale's grandmother, Nonna Cristina Biale. Barberis came to Calistoga in 1902 where he started a vineyard and a ranch on a scenic property on Horns Creek. Today, vineyard owners, Felicia Woytak and Steve Rasmussen, take great pride in being stewards of this historic landmark.

This eastern side of Calistoga features a spectacular geological formation named Palisades. These dramatic west-facing cliffs are composed of igneous rock and were formed from volcanic upheaval over a millennium ago. The geological formation stretches over two miles and reaches elevations at over 3,000 feet. An active creek bed of stone and gravel, well-drained soil, and extended sunlight, these conditions are ideal for ripening grapes of many red wine varieties.

**Winemaker's Tasting Notes:** This wine exhibits a deep saturated purple color with notes of minerality, blackberry cobbler, blueberry, violets, lychee, guava, and currant. A full and broad tannin structure leads to a long and lingering finish. This Petite Sirah is pleasurable now and can be cellared for years to come — optimal drinking is 5 to 8 years.

# 2019 Royal Punishers

## Petite Sirah, Napa Valley

### A star is re-born!

Back in the mid 1880s, when French botanist, Francois Durif, arranged the marriage of Syrah and Peloursin, little did he realize that their quiet and modest child would cross an ocean and a continent to grow up to be a star in California. Tall, dark, handsome, rugged, and bankable, Petite Sirah became the "go-to" guy for producers statewide. Until 1970, P.S. (or "Petite" as we like to call it) was the dominant grape in Napa Valley.

Then, in the 1970s, Petite Sirah went into hiding as Americans became infatuated with its more glamorous French relatives. Now, as American tastes have evolved, Petite Sirah is reemerging as an A-list star. Showing maturity, experience, and polish, Petite Sirahs are gaining newfound respect for their black and blue fruit, prowess, and power. The one they have been looking for has been here all along!

Biale is the only Napa Valley winery growing Petite Sirah in five Napa Valley A.V.A.s: Calistoga, Chiles Valley, St. Helena, Oak Knoll, and Rutherford. Royal Punishers, one of Biale's three Petite Sirahs, is a rock star with soul.

Sourced primarily from the Carpy-Connolly Ranch in Rutherford (Napa Valley), the Royal Punishers delivers the stuff that is so exciting about the new wave of small production Petite Sirah.

**Winemaker's Tasting Notes:** A deep, blackish-blue color profile with aromas of currants, red plum, quince, violets, figs, molasses, and blackberry, this medium bodied wine has a broad mid-palate structure that builds to complex layers of texture and flavors. The oak profile integrates the fruit and tannins which are wide-grained and lead to a long, lingering finish.



Photo Credit: George Urquiola

Included in  
Shipment 3

To purchase: [www.biale.com](http://www.biale.com) | 707.257.7555 | [customerservice@biale.com](mailto:customerservice@biale.com)



# Robert Biale Vineyards Fall 2021 Wine Offering

	Price	Society Price		Price	Society Price		Price	Society Price
2019 Aldo's Vineyard Zinfandel	\$88	\$79	2019 Limerick Lane Vineyard Zinfandel	\$62	\$56	2019 Stagecoach Vineyard Zinfandel	\$65	\$59
2019 Beatty Ranch Zinfandel	\$65	\$59	2019 Monte Rosso Vineyard Zinfandel	\$78	\$70	2018 The Southern Trail Zinfandel	\$46	\$41
2019 Black Chicken Zinfandel	\$50	\$44	2019 Pagani Ranch Zinfandel	\$56	\$50	Please inquire about the availability of our large format bottles.		
2019 Gaudi Carli Vineyard Barbera	\$50	\$45	2019 Palisades Vineyard Petite Sirah	\$58	\$52			
2019 Grande Vineyard Zinfandel	\$58	\$52	2019 Royal Punishers Petite Sirah	\$49	\$44			

**How to order:** Give us a call at (707) 257-7555, email [customerservice@biale.com](mailto:customerservice@biale.com), or order online at [www.biale.com](http://www.biale.com). Orders containing 6 bottles or more of current release wines ship ground for \$29 flat rate. Website code: SHIP29 Offer expires November 1, 2021.

*NOTE: All orders ship via UPS Ground, using temperature-controlled transportation. An adult signature of 21+ is REQUIRED for delivery. We highly recommend shipping to a business address or a local UPS store to ensure timely delivery of your order. To easily track and manage your delivery, download the UPS My Choice app. Shipping offer above applies to the lower 48 states only. AK and HI orders will ship via UPS 2 Day Air and current rates apply.*

## Mark Your Calendar:

- \* Cyber Monday is November 29.
- \* Holiday Ordering – Be sure to place your order on time to share Biale wines for the Holidays!

## Corporate Gifting

Gift it forward to those who have gone the extra mile this year! The holidays are the perfect time to acknowledge your corporate clients, employees, family, and friends with the gift of wine.

## 2019 Stagecoach Vineyard® Zinfandel, Napa Valley A Cut Above — 1,200 feet to be exact

On the rugged plateau above Oakville at 1,200 feet in elevation, looking over the entire Napa Valley, lies the highly respected and sought-after Stagecoach Vineyard®. In the old Wild West days, gentleman bandit, Black Bart, used to hide up there at this remote site and hold up stagecoaches on their way over to the next county. Many of Napa Valley's finest Cabernet Sauvignons, Merlots, Rhone varietals, Chardonnays, and blends from a "Who's Who" of Napa Valley's elite producers come from this acclaimed site. Stagecoach®, a wine world unto itself, is unique enough to perhaps one day merit its own appellation status.

In 1999, we collaborated with Stagecoach founder, Jan Krupp, to plant a Zinfandel vineyard at this site in order to continue the preservation and elevation of Zinfandel in Napa. Considering the commitment of prime land and resources, we can unabashedly say that Stagecoach® is the most significant planting of Zinfandel in modern Napa Valley.



Photo Credit: David "Coach" Todd

The similarities between the great Monte Rosso® and Stagecoach Vineyards® are striking. As Monte Rosso® presides on the western hills of Sonoma Valley, Stagecoach® presides on the eastern hills of Napa Valley. Just above Stagecoach® lies the marine layer of fog that encroaches on Napa and Sonoma Valleys during the summer months. The extra sunlight and challenging, rocky red soils combine to crank up the grapes' volume to produce an extraordinary red wine of great finesse, power, and complexity.

**Winemaker's Tasting Notes:** A serious red wine that is layered, nuanced, sophisticated, and redolent with bold and ripe aromatics. This wine explodes out of the glass with wild blackberries, jasmine, sage, wild iris, and mixed berry compote. Firm, succulent mid-palate tannins make for a long and juicy finish.



## 2018 The Southern Trail Zinfandel, Napa Valley Memories down the ol' dusty trail



The historic Silverado Trail runs the length of the Napa Valley. "The Trail" as it's called by locals was a pioneers' highway where wagons passed up and down the road transporting miners and goods. Cinnabar was mined at Napa Valley's northernmost point on Mt. St. Helena. It contained mercury, (a.k.a. quicksilver), which was used extensively in hydraulic gold mining in those days. Resorts and natural hot springs were also very popular as the sunny and dry climate in Napa Valley became a destination for rest, relaxation, good health, and a welcome retreat from the constant chill and fog in San Francisco. A health-challenged Robert Louis Stevenson retired here and wrote his book about Napa Valley titled *Silverado Squatters*.



Photo Credit: Rebecca Tschauder

The northern Napa Valley section of "The Trail" leads you to Calistoga, which is the furthest inland from the San Pablo Bay, creating hot summer days as the fog recedes earlier in the day. The most southern sections of the Silverado Trail, now known as the Oak Knoll District and Coombsville are closer to the bay, where the climate is cooler, breezier, and makes for a longer growing season. The Southern Trail has cooler nights and a longer immersion in the summer's foggy marine layer. It was here in Oak Knoll in 1850 that Captain Joseph Osborne first planted Zinfandel in Napa Valley at his Oak Knoll Ranch which was awarded "Best Farm in California" in its day. Aldo's Vineyard, planted in 1937 in the Oak Knoll District and the historic R. W. Moore Vineyard planted by Pleasant Stevens in 1905 in Coombsville, still produce two of California's most recognized and sought-after Zinfandels.

We appreciate that Osborne was on to something. The dry, crumbly, alluvial soils south of Napa Valley combined with the cool climate make for ideal conditions for ripening Zinfandel and many other grapes. As many as 20 different grape varieties are grown in this area. Napa's wider southern portion is the most diverse, viticulturally speaking. In the 2018 The Southern Trail Zinfandel, look for round, plush tannins with fresh acidity and bright fruit which are the hallmarks of southern Napa red wines.

**Winemaker's Tasting Notes:** Aromas of dark plum, cotton candy, blueberry, and blackberry, this wine is nicely balanced with deep mid-palate fruit, fresh acidity, and dusty tannins. This is an age-worthy wine that will continue to improve for the next 5 to 7 years.





## THANK YOU TO ALL OF OUR BLACK CHICKEN SOCIETY MEMBERS AND FRIENDS!

We could not do it without you and want to make sure you know how important you are to us, especially during the pandemic. Your direct support was pivotal. We appreciate your phone calls, emails, texts, and social media posts about our small, family-owned winery and wines. We hope that the joy you provide us, in some way, is returned when you enjoy a glass of Biale wine. We promise to keep making great wines from heritage vines and sites, and to keep these living legends in the ground to provide you with a taste of history!

Sincerely,  
Bob Biale and the Biale Team  
#bialevineyards #biale #blackchickenzinfandel



## Winery Events

*September 3*  
*Fall Release After Hours Tasting*  
Time: 5 – 7 PM PST

*October 8*  
*Fall Release After Hours Tasting*  
Time: 5 – 7 PM PST

## Virtual Events

*December 10*  
*First Grade Release Party*  
Time: 5 PM PST via Facebook Live

All winery events require reservations and are subject to change. For full event details and tickets, please visit [www.biale.com/events](http://www.biale.com/events).

## 2021 Fall Billing and Shipping Schedule

### Shipment 3

Bill: September 13  
Arrives: Sept. 21 – 24  
Pick Up: Sept. 13 – Dec. 7  
2019 Black Chicken Zinfandel  
2019 Stagecoach Vineyard Zinfandel  
2018 Southern Trail Zinfandel  
2019 Royal Punishers Petite Sirah

### Shipment 4

Bill: November 1  
Arrives: Nov. 9 – 12  
Pick Up: Nov. 1 – Dec. 5  
2019 Black Chicken Zinfandel  
2019 Aldo's Vineyard Zinfandel  
2019 Grande Vineyard Zinfandel  
2019 Pagani Ranch Zinfandel

### Custom Club

**Fall Shipment**  
Custom Ordering Begins: August 24  
Custom Order Deadline: September 21

### 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](mailto:wineclub@biale.com)

## Join our Black Chicken Society Membership!

### Level 1

4 Bottles per shipment – 4 times a year

### Level 2

8 Bottles per shipment – 4 times a year

### Level 3

12 Bottles per shipment – 4 times a year  
Shipments are delivered in February, April, September and November.  
Temperature controlled trucks are used for shipping year-round.

### Custom Club

12 Bottles or more of your choice per shipment – twice per year  
Shipments are delivered in March and September.

### Holiday Magnum Club

1 Bottle per shipment – once per year  
Our Winemaker produces a reserve blend that is only bottled in magnum format.

To join the Holiday Magnum Club, you must be a member of the Black Chicken Society Level 1, 2 or 3 or Custom Club.

### Black Chicken Society Membership Benefits

- Complimentary Valley Vista tasting for 4 on the “Back Porch” of the winery (up to 4 times per year) - Reservations Required
- Exclusivity! Access to our highly limited vineyard designate Zinfandels
- 10% savings on most current release Biale wines
- 20% savings on reorders of club shipment wines within 60 days of billing
- Anniversary and referral rewards
- \$29 flat rate shipping on Black Chicken Society Levels 1, 2 and 3
- Custom Club members receive complimentary shipping on case orders after 2 years of membership
- Complimentary ground shipping on case orders after 2 years of membership
- Special lodging rates in the Napa Valley
- Member concierge services
- Guided In-home tastings with an experienced Biale representative
- Complimentary pick-up parties and special pricing for Biale events

To join, please visit [Biale.com](http://Biale.com), email us at [wineclub@biale.com](mailto:wineclub@biale.com) or call (707) 255-7555.

## A Luxurious 8 Day Burgundy & Provence Wine Cruise, May 15-22, 2022

**SOLD  
OUT**



Robert Biale Vineyards will be cruising along the Rhône and Saône rivers through picturesque Provence and southern France. Cruisers will enjoy the region's incomparable wine and cuisines, along with Biale wines served at every dinner onboard the S.S. Catherine.

- Burgundy wine landscapes
- Lyon peninsula bicycle tour
- Hermitage vineyards hike & wine tasting
- Cocktail parties featuring Biale wines
- Avignon & Tarascon walking tours
- Wine paired dinners featuring Biale & SO MUCH MORE!

This cruise is **SOLD OUT**, but a waitlist has started! For the itinerary, ship details, and to join the waitlist, visit [www.foodandwinetrails.com](http://www.foodandwinetrails.com) or click the link under our 'Events' section at [www.biale.com](http://www.biale.com)

