



4038 Big Ranch Road
Napa, CA 94558

Address Service Requested

Presort
Standard
U.S. Postage
PAID
Napa, CA
Permit No. 103

Spring 2022



Photo Credits: Dave "Coach" Todd (top and right), Erika Cole Photography, & Suzanne Karp Photography

— THE — BIALE BULLETIN

Preserving the Legacies of Zinfandel & Petite Sirah

Vintage 2020

Resolve

by Wendy Biale

Growing season 2020 was promising from the very beginning, and that promise was fulfilled! Winter's mild temperatures and low rainfall resulted in smaller berries with concentrated flavor in evenly developed clusters. Spring saw an early bud break in answer to her warmth. It was about this time that I joined my husband Bob in the vineyards as we made short videos for social media, bringing you right into the rows of his beloved grapes. As a novice camerawoman, I saw firsthand Bob's delight as he walked the vines. I usually only get to hear about the progress, but this year I got to see it on his face. He lit up with pride and joy each time our boots hit the dirt. 2020 was a solid year every step of the growing season.

Summer turned up the heat in fits and spurts until she delivered an extended heatwave in early August, kicking off harvest earlier than usual. This timing was a blessing, as Napa Valley had to contend with two wildfires during harvest. All of the grapes that came in early escaped the incoming smoke. The grapes that were still on the vines while the fires raged were scrupulously attended to by our winemaking staff which culled each lot in a painstaking effort to ensure that no wines with smoke taint were bottled. The industry has learned a lot since the fires of 2017. We took advantage of several labs with advanced knowledge in analyzing for smoke taint markers, including the most prestigious lab of its kind in Australia. Tough decisions had to be made, but we have complete confidence in the integrity of our 2020 vintage.

The low yields occasioned by a few drought years have afforded a lineup of beautifully structured wines with depth and concentrated flavors that capture the vintage's essence. Bob is still smiling!



2019 Basic Black

Red Wine, Napa & Sonoma Valley

Included in
Shipment 1

Basic Rules

Our Basic Black is typically released a year behind its fellow Zinfandels and Petite Sirahs for extended barrel aging. This wine was produced in homage to the “field blend” wines produced by early California winemakers. During the 1800s, many grape varieties, especially Zinfandel, were planted as “field blends.” Field blends are single vineyards that, while predominately planted to one varietal, have multiple varietals scattered throughout. Then, all the varieties are harvested and fermented together. Modern winemakers usually blend wines only after each variety has completed fermentation separately.

This practice of co-fermentation helps to integrate the characteristics of each variety. It is kind of like when you make a stew, and you let it simmer all day. The depth of each ingredient helps to make the stew more robust in body and flavor.

Our 2019 Basic Black is a co-fermented blend of 30% Alicante Bouchet, 25% Early Burgundy, 10% Tempranillo, 10% Carignane, 9% Syrah, 9% Petite Sirah, and 7% Grenache. The wine was lightly pressed into 30% new and 70% neutral Burgundy oak barrels for 17 months.

Winemaker’s Tasting Notes: A complex wine with many layers, this red blend displays a dark fruit profile of blackberry, sarsaparilla, cocoa, wild iris, and earthy undertones. Finely integrated with robust mid-palate tannins, this wine leads to a long-lasting finish.



Mark Biale working Harvest

2020 Black Chicken

Zinfandel, Napa Valley

Included in
Shipments
1, 2, 3 & 4

The Original Farm to Table Wine

The Biale family has been farming Zinfandel since 1937. In the early days, Aldo and his parents Pietro and Cristina also grew a wide array of produce (e.g., walnuts, prunes, and vegetables) and raised a large population of white leghorn chickens. In 1942, Pietro tragically died in a rock quarry accident, leaving young Aldo to find a way to supplement his family’s income. Inspiration struck when Aldo learned winemaking from his Uncle Angelo. The family’s bootleg wine operation was born, much to the appreciation of friends and neighbors.

Home winemaking then and now is only legal when produced for personal consumption or religious purposes. Selling wine legally requires a special business license and detailed reporting to the government. Aldo, being the independent Italian that he was, ignored these nuisances. He sold the family’s wine over the old “party line” phone system - a local telephone circuit shared by multiple users. But how would he do this without his nosy neighbors (the non-wine purchasing ones) and the authorities finding out? The solution was a code name for his customers to use when calling to place their orders. The code for a jug of Zin became “Black Chicken” (a.k.a. Gallina Nera in Italian). Once Aldo got his driver’s license and saved up enough money to buy his first car, a 1940s blue Studebaker, he personally delivered the orders to his customers every Friday.

This ordering system went on for years and when Aldo married Clementina, she was initially unaware of this covert operation. It was not until a man called the house and asked for a Black Chicken that she questioned Aldo. “Aldo, today a man on the phone wanted a black chicken, I told him we only have white ones.” As you can imagine, Aldo had some explaining to do.

Growing up, Bob always enjoyed making wine with his father. However, it was not until after college, when he married his college sweetheart – Wendy – that he decided to pursue a career in winemaking. Not long thereafter, in 1991, Bob joined forces with his father and friends – Al Perry and Dave Pramuk – to establish Robert Biale Vineyards. In 1999, the first legal bottling of our Black Chicken Zinfandel debuted, and the rest is history.

“Viva la Gallina Nera!”

Winemaker’s Tasting Notes: Round and plush with perfectly ripe tannins and a fine-grained texture, this wine displays bright aromas with notes of red and dark fruit – raspberries, cherries, and blackberries – star anise, black and white pepper, cocoa, and subtle, nuanced oak. Ageworthy, compelling, and decadent, this beautifully proportioned Zinfandel can be enjoyed now or cellared for up to three to five years.



Aldo Biale with the “Black Chickens”

Biale’s Tasting Experiences

Relax among the vineyards and savor Napa Valley’s natural splendor with a tasting and an opportunity to purchase Biale’s rare and iconic wines, which represent over a century of California winemaking history.

The Valley Vista

This relaxed, seated tasting on the winery’s Back Porch offers an exquisite view of California wine country. Join one of Biale’s affable Wine Educators who will guide you through a personalized overview of Napa Valley, the family’s farming history, and the fine points of appreciating world-class Zinfandel and Petite Sirah.

The Virtual Valley Vista

One of Biale’s experienced Wine Educators will guide you through an interactive exploration of our winery’s rich history, growing regions, and handcrafted wines. This virtual tasting allows you, your loved ones, and your clients to experience one of Napa Valley’s hidden gems from the comfort of your home or office. To participate in this experience, you will need to purchase a wine pack prior to your booking.

A reservation is required for all tasting experiences. To schedule a reservation, please call (707) 257-7555, email tastingroom@biale.com, or book online at www.biale.com/visit.



Photo Credit: Erika Cole Photography



2020 Founding Farmers Zinfandel, Napa Valley



Included in
Shipment 2

P⁴: Pull, Pop, Pour, Plop!

Founding Farmers was crafted in tribute to the early pioneers of Napa Valley winemaking. Before Cabernet Sauvignon was the dominant grape in Napa Valley, Zinfandel prevailed. While settlers searched for treasure during the Gold Rush era, they also took to farming, especially wine grapes. Jug wine became a household staple for many settlers, and Zinfandel prospered. The valley's Mediterranean climate and elevated, rocky terrain helped provide the ideal growing conditions for this variety to flourish.

Today, Zinfandel is not as prevalent as it once was. However, a few historic Zinfandel vineyards in Napa still exist today, including Varozza Vineyard and Old Kraft Vineyard. These two vineyards are among the oldest estates in St. Helena, and are the source of this wine. Each vineyard has its own unique characteristics, and when blended, complement each other beautifully.

Winemaker's Tasting Notes: Bursting with exotic fruit aromatics, this Zinfandel exhibits notes of dark cherry, strawberry, mango, pineapple, raspberry, red licorice, and Italian herbs. Light-bodied and approachable, this wine is well balanced and leads to a juicy finish.

Meet Biale's New Winemaker, David Natali!

We are excited to share that David Natali has been promoted to Winemaker. David joined Robert Biale Vineyards back in 2018 as Assistant Winemaker and primarily managed our daily cellar and lab operations under the guidance of former Winemaker Tres Goetting. He brings a wealth of knowledge and industry experience to Biale, including internships at several well-known Napa Valley wineries, including Continuum Estate and Trinchero Family Estates. His interest in wine led him to Borthwick Vineyard in New Zealand before becoming the Assistant Winemaker at Clos Pegase Winery (Calistoga, CA) in 2010.

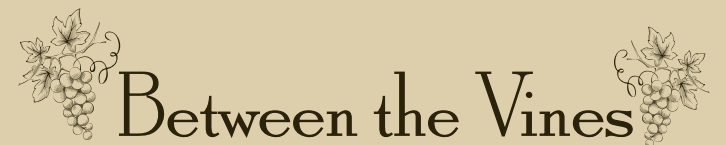
David holds a bachelor's degree from Georgetown University and a Master of Science in Viticulture and Enology from the University of Montpellier in France. After two and a half years of living and studying abroad in Montpellier, France, and Udine, Italy, David returned to California to become the Assistant Winemaker at La Rochelle Winery (Kenwood, CA) before joining the Biale team.

When he is not at the winery, David loves spending time with his wife and two young children, with whom he enjoys gardening and cooking. His interest in wine is matched by his love of cooking, and a unique bottle is often found alongside David's home-cooked meal at the family table. As stated by David, "I'm a bit of a 'wine omnivore,' and I typically enjoy wine with a good meal, so I look for balanced pairings like Nonna's Sangiovese with pizza or Royal Punishers with a roasted chicken and vegetable dish."



Dave Natali

Photo Credit: Erika Cole Photography



While winter and early spring are a quiet time in the vineyards as we await bud break, the cellar is busy working on the vintage that was just finished and bottling the prior vintage. It is also a time that we move our wines in and out of our barrels to evaluate them. Our post-harvest cellar allows us to reflect on the overall vintage and vital decisions needed to be made from grape to bottle. One of our core decisions is examining our barrel selections.

There are numerous coopers making high-quality barrels, each with its own unique characteristics. The multitude of choices allows us to tailor our barrel selections to each vineyard we work with. Here at Biale, we use 100% French oak barrels for each vintage; 20-30% are new barrels coming from roughly twelve to fifteen different coopers. The barrels impart both aroma (toast and spice) and structure (tannin) to the wine that we use to layer onto each vineyard's pre-existing, complex characteristics.

Our barrels primarily come from Loire Valley in France. Each forest displays a unique profile, similar to that of a vineyard, and is typically differentiated by grain tightness. For example, a tighter grain allows for slower extraction by the wine with more subtle flavors.

From these managed forests, trees are harvested, cut into staves (planks that make the barrel's body), and aged for two to four years in open air lumber yards in France. During this process, the staves are subject to the elements – the rain and snow help soften the wood and "wash" away the harsh tannins.

After aging is complete, the barrels are assembled by hand and toasted over an open oak fueled flame. It is here, during toasting, that the coopers create their unique "house" style. By playing with the temperature and duration on the fire, coopers can accentuate more spice or smokiness and the amount of tannin. Much like winemaking here at Biale, starting in our vineyards, the decisions of these coopers are critical when producing unique barrels that highlight the characteristics of each forest.

Each winter, as wines complete their barrel aging process, we taste through each barrel, evaluate our core coopers, examine any new coopers we may have tried, and refine our oak selections for the next upcoming harvest with the goal of elevating each vintage of our wines.

David Natali, Winemaker

2020 Nonna's Vineyard

Sangiovese, Oak Knoll District, Napa Valley

Passionate and Expressive



Nonna & Aldo Biale (circa 1930)

This rare one-acre vineyard on the Biale family ranch is named after Aldo's mother, Cristina (a.k.a Nonna). Admired by Aldo for her determination, arduous work, and faith, Aldo planted a small block of Sangiovese in her honor in 1993, the same day that Bob and Wendy welcomed their daughter – Michela – into the world.

An immigrant from Northern Italy, Nonna met her husband – Pietro – while working in San Francisco at a cannery. After getting married at Saints Peter and Paul Church in North Beach, the couple moved to Gier Ranch on Mount Veeder overlooking Napa Valley, where they eventually had their only child Aldo. Together, they saved up their money and bought a small ranch in Napa, where they raised chickens, grew produce and nuts, and planted their own Zinfandel vines.

When Pietro died in 1942, Cristina and young teen Aldo shouldered the responsibilities of the ranch alone. Nonna's savvy business sense and land trade knowledge grew the family's property holdings when the City of Napa was expanding. Aldo's wife and children later joined in the farming duties, keeping her legacy alive.

In 1995, we were delighted to add this variety to our repertoire. Sangiovese is vigorous, but through intensive farming and crop thinning, this grape takes on great depth, complexity, and vivid flavor.

Winemaker's Tasting Notes: Medium-bodied with rich, rustic red fruit aromatics – Bing cherry, rhubarb, strawberry, and plum – with hints of chamomile and spice, this Sangiovese has a grand entry with great acidity and rich tannins.

2020 Old Kraft Vineyard

Zinfandel, St. Helena, Napa Valley

Honoring the Vision

Old Kraft Vineyard is located just west of St. Helena, below the Mayacamas Mountains. The original vineyard was planted in the 1860s by winemaking pioneer Franz Kraft and was replanted in 1891 following a phylloxera outbreak. His abandoned winery and house were later purchased by the Novak family, the proprietors of Spottswoode Winery. A small portion of Kraft's vineyard that remains today was eventually purchased by Bill and Margie Hart in 2001.

With a heart for restoration, Bill and Margie set out to revive the ailing vines they had taken under their wing. While others would have replanted this site, the Harts embarked on this restoration journey with the expertise of Bill Pease of Madrigal Vineyard Management. Our first harvest of this fruit in 2003 showed the promise coming and, by 2006, a single vineyard designation was earned.

Bravo to the Harts for preserving this historic land and allowing Biale to honor Frank Kraft's vision.

Winemaker's Tasting Notes: Concentrated with ripe aromatics of blackberry, black cherry, dark plum, mocha, purple flowers, and toasted oak, this Zinfandel is well balanced with beautiful, rustic tannins.

Included in
Shipment 2



Bill Hart

Photo Credit: Shelly Waldman Photography

2020 Royal Punishers

Petite Sirah, Napa Valley



Royal Lineage

Petite Sirah is the offspring of two varieties – Pelourisin and Syrah. It was conceived when horticulturist – François Durif – pollinated Syrah and Pelourisin. He modestly named the variety after himself – Durif.

It was not until this variety crossed the Atlantic Ocean in the 1880s and made its way to California that the species was renamed Petite Sirah. This deep, dark purple variety was widely planted in California. In Napa Valley, it thrives due to the valley’s moderate climate and dry growing season.

Although Petite Sirah is one of Napa Valley’s original heritage varieties, it became scarce in the 1970s when Bordeaux and Burgundy varieties were widely planted. After being misunderstood for decades, Petite Sirah is enjoying a resurgence in popularity today among winemakers, critics, and consumers alike, resulting in more of it being planted. Many winemakers use Petite Sirah to add color, flavor, and structure to “pump up” their underpowered red wines.

In 1999, Bob partnered with good friend Tom Gamble of Carpy-Connolly Ranch to source Petite Sirah from one of Napa Valley’s prized AVAs – Rutherford. Today, we source our Petite Sirah predominately from this site. But the real question is, where did the name Royal Punishers come from?

Bob’s friend and co-founder Dave Pramuk was searching for a name for this bottling when he took the two genus species – Pelourisin and Syrah – and formed an anagram: Royal Punishers. Catchy and fun, no?

Winemaker’s Tasting Notes: Deep, blackish-blue in color with aromatics of currant, red plum, quince, violet, fig, molasses, and blackberry, this medium-bodied wine has a broad mid-palate structure with complex texture and flavors.



Photo Credit: Rebecca Tschauder

Clementina’s CORNER

For those of you that do not know Clementina, Bob’s mother, she was the heart and soul of this winery. She enjoyed greeting our guests and making handmade Black Chicken aprons for purchase in our tasting room. Clementina enjoyed sharing her fond childhood memories of living in Italy and her experiences in America. She was a great cook and always enjoyed sharing her dishes with close family members and friends.



Bob’s wife, Wendy, learned a lot from Clementina when it came to cooking. Just as family stories of the old country were passed down through oral tradition, so were Clementina’s recipes: she never wrote them down. From repetition and muscle memory, Clementina just knew how much of a “dash of this” or “a splash of that” she needed. So, when Wendy was learning Clementina’s recipes, she learned through observation just as Clementina had, but started writing down a few, including Clementina’s bagna càuda recipe.



The Bagna Càuda Story

by Wendy Biale

A few years after Aldo’s passing, two days before Christmas, Clementina corralled the family together at her home for bagna càuda. Wait, what? We were all super busy preparing for the two-day feast that would soon be upon us, and she wanted us to be at her house for some culinary tradition I had never heard of? But Bob said to me that she was digging deep into her traditions, so we must oblige. And I am happy she did!

This is a dish of conviviality, to be sure. Think of how you might enjoy fondue. It is a famous Piemonte dish worth sharing!

Bagna Càuda Recipe

Transcribed by Wendy Biale
(Serving Size: 1 cup for ~6 people)

Ingredients

- 2 cloves of garlic
- 6 tbsp. of olive oil
(add more if needed)
- 2 oz. or 2 tbsp. of anchovies
(drained of oil)
- 4 tbsp. of butter or ghee

Directions

1. Mash the anchovies
2. Separately mash the cloves of garlic (using a mortar and pestle or a mini chop) and add the tablespoons of olive oil to create a smooth paste
3. Roast this garlic oil and butter in a pan on medium-low heat until golden (roughly 2-3 minutes)
4. Once softened, add the anchovies and additional olive oil if needed
5. With the back of your spoon, mash the anchovies until thoroughly disintegrated
6. Whisk and then serve in a ramekin or bowl (**Note:** If you prefer to serve it hot, you can use a butter warmer or fondue pot)

Use this sauce to dip veggies, like bell pepper, cauliflower, celery, carrots, and more! The classic vegetable for dipping in Piemonte, where this recipe originates, is cardoons. A rare winter find in the United States, but worth seeking out.



2020 R.W. Moore Vineyard

Zinfandel, Coombsville, Napa Valley

Restorative

Hagen Road runs east to west across Coombsville. Close to the San Pablo Bay, this new AVA (as of 2011) northeast of the city of Napa is gaining widespread recognition for producing many elegant red and white varieties that speak to the appellation's cool, hilly climate. The region's soil type is composed of volcanic and alluvial soils that are ideal for growing Cabernet Sauvignon and Zinfandel.



Included in
Shipment 1

In the middle of this district lies R.W. Moore Vineyard, adjacent to Sarcos Creek and west of Mount George. This vineyard was established in 1905 by merchant seafarer – Pleasant Ashley Stevens – and is the oldest in Coombsville that still produces Zinfandel.

Current owner Bill Moore purchased the land in the 1980s and began its restoration. Over the years, Bill sold his grapes to multiple wineries, including Turley Wine Cellars, which produced a series of highly acclaimed wines from this fruit. In 2009 Bill's niece – Molly Hendry – and her husband – Mike Hendry, took on the fruit for their own winery project and have since graciously invited Biale to share fruit from this vineyard.

The quality of this vineyard has been appreciated by Zinfandel Advocates and Producers (Z.A.P.) and U.C. Davis's Heritage Vineyard Project. Its genetic heritage is being studied, preserved, and propagated for future generations of winemakers. Bob uses this vineyard selection when planting his new Zinfandel vineyards.

Winemaker's Tasting Notes: Full-bodied with rich and savory aromatics, this Zinfandel displays flavors of blackberry, blueberry, cocoa, and soy. Balanced with a deep mid-palate of fresh acidity and dusty tannins, this wine will continue to improve over the next five to seven years.



Bill Moore

Photo Credit: Shelly Waldman Photography



Varozza Vineyard

Photo Credit: Dave "Coach" Todd

2020 Varozza Vineyard

Zinfandel, St. Helena, Napa Valley

Roots Forged by a Blacksmith

If you travel one mile from Old Kraft Vineyard, north of Pratt Avenue, you will find Varozza Vineyard Zinfandel planted near York Creek. Despite being so close to Old Kraft, the wines produced from this site are quite different. Varozza Vineyard produces wines with less acidity (due to a higher soil pH), while Old Kraft delivers wines with higher acidity. This site's alluvial soils allow these mature vines to produce fruit dark in color and rich in flavor.



Included in
Shipment 2

Varozza Vineyard is an iconic St. Helena landmark that dates back to 1885. Joseph Varozza, a St. Helena blacksmith, purchased the property in 1913. After an accident forced him to retire from blacksmithing, his focus turned to making wine from this site. During Prohibition, Joseph sold his wine to a local church in order to save his vineyard. After WWII, Joseph's son Harold returned home and continued farming his family's vineyard and selling its fruit to local wineries. Today, Harold's son Jack and wife Dianna, cultivate the land with their son – Jason.

Spanning more than a century, five generations of Varozzas have stewarded the land. We're proud to be recipients of this precious fruit.

Winemaker's Tasting Notes: Well-structured with aromatics of dark plum, black cherry, cocoa, graham cracker, and cola, this Zinfandel has a creamy texture with layered tannins that build to a long finish.

2021 Clementina

White Wine, Oak Knoll District, Napa Valley

Bella Donna

Greco is a white grape variety believed to have originated in Ancient Greece. It is now grown in Tufo, Campania, in southern Italy, but because grapes are sensitive to terroir, our Greco's profile is unique to Oak Knoll District.

In the United States, Greco is not officially recognized as a variety, but that did not stop Bob from planting one acre of it at the winery. When an acre of Petite Sirah was deemed in need of replacing, Bob and our winemaking team searched for a white variety that would better suit the soil. After thoughtful research into specifically Italian varieties – in keeping with our heritage – Greco was selected. In honor of Aldo's wife, who labored alongside him on the farm and on behalf of the winery, we named this bottling Clementina.

We are happy to produce a Greco which is a fan favorite among our members!

Winemaker's Tasting Notes: Medium-bodied with a bright, golden hue and firm acidity, this Greco displays notes of white peach, honeysuckle, pear, passion fruit, cantaloupe, lemon meringue, wet stone, chalk, and minerality.



Aldo & Clementina Biale

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



Chris & Gary Morisoli Photo Credit: Shelly Waldman Photography

2020 Morisoli Vineyard

Zinfandel, Rutherford, Napa Valley

Coraggio!

Included in Shipment 1

New Single Vineyard Designate

To farm 53 acres in the heart of Rutherford for five generations is no small feat. We can well imagine the twists and turns that generations of families navigated to arrive at such a point. Currently stewarded by fifth-generation father-son farming team Gary and Chris Morisoli, this 53-acre vineyard on Niebaum Lane in Rutherford was originally held intact by the tenacity of a woman. Somehow these things always are, aren't they? Lodovina Morisoli, the wife of first-generation Italian-Swiss immigrant Rocco Morisoli, held the ranch together when things were getting tough. In 1883, the dream for a better life brought young Rocco to these shores. But after an untimely and complete disappearance of Rocco, Lodovina and only son Plinio (Gary's grandfather) moved forward together.

From this rich foundation of unfolding history, Gary's and Chris's love and respect for this vineyard was formed. Lodovina would be very proud of the single-vineyard Morisoli wines made today that have garnered Wine Spectator accolades. Could she even have imagined such admiration back then?!

For vineyards such as these, contracts seldom become available. So imagine the frantic excitement at the winery when Bob blurted out that we were going to get some Morisoli Zinfandel! Thank you, Lodovina!

Winemaker's Tasting Notes: Medium-bodied with fruit, spice, and floral aromatics and flavors of black cherry and red plum, this Zinfandel is well balanced with fresh acidity and dusty tannins. Drinkable now and ageworthy for up to five to seven years.

2021 Rosato

(Dry Rosé of Sangiovese), California

Pretty in Pink

This refreshing Rosé is made in minimal quantities for enjoyment during the spring and summer, but do not wait until the weather warms up to order some! Just picture yourself on your porch or poolside with a nice glass of Biale Rosé paired with a light meal. After a long day, you deserve it!

Made predominately from whole cluster Sangiovese grapes grown by the Lanza family, the whole clusters are picked at low Brix and fermented slowly at a cool temperature and then lightly pressed into stainless steel drums to create a light, crisp texture. In addition, a saignée of Zinfandel – a free-run Zinfandel juice – is layered for color and flavor.

Winemaker's Tasting Notes: Light-bodied with aromatics of guava, watermelon, cherry blossom, key lime, Bartlett pear, and wet stone, the tartness of this Rosé is pleasing with a gentle touch of savory red wine tannins. The optimum serving temperature of this wine is between 44°F – 56°F.

February Release!



Photo Credit: Maura Postlethwait

Robert Biale Vineyards Spring 2022 Wine Offering

	Price	Society Price		Price	Society Price		Price	Society Price
2019 Basic Black Red Wine	\$58	\$52	2020 Nonna's Sangiovese	\$55	\$50	2020 Varozza Vineyard Zinfandel	\$58	\$52
2020 Black Chicken Zinfandel	\$55	\$50	2020 Old Kraft Vineyard Zinfandel	\$58	\$52	2021 Clementina White Wine (*April Release)	\$50	\$45
2020 Founding Farmers Zinfandel	\$46	\$42	2020 Royal Punishers Petite Sirah (*May Release)	\$52	\$47	2021 Rosato	\$37	\$33
2020 Morisoli Vineyard Zinfandel	\$65	\$59	2020 R. W. Moore Vineyard Zinfandel	\$65	\$59			

How to order: Give us a call at (707) 257-7555, email customerservice@biale.com, or order online at www.biale.com.

Note: All orders ship via UPS Ground. 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. Download the UPS My Choice app to easily track and manage your delivery. Ground shipping applies only to the lower 48 states. AK and HI orders ship via UPS 2 Day Air, and current rates apply.



THANK YOU TO OUR BLACK CHICKEN SOCIETY MEMBERS AND FRIENDS!

We wouldn't be where we are today without your continued support over the years. We appreciate all the love expressed in your calls, emails, and social media posts, and we hope our gratitude is felt every time you enjoy a glass of Biale. We'll keep making extraordinary Zinfandels and Petite Sirahs from heritage sites and we look forward to you tasting them on our Back Porch.

Zincerely,
Jacqui Ratley, Bob Biale, & The Biale Team



2022 Billing and Shipping Schedule

Shipment 1

Bill: February 7

Pick Up: February 7 – June 11

Arrives: February 16 – 25

- 2020 Black Chicken Zinfandel
- 2020 R.W. Moore Vineyard Zinfandel
- 2019 Basic Black Red Wine
- 2020 Morisoli Vineyard Zinfandel

Shipment 2

Bill: April 18

Pick Up: April 18 – June 11

Arrives: April 27 – May 6

- 2020 Black Chicken Zinfandel
- 2020 Old Kraft Vineyard Zinfandel
- 2020 Varozza Vineyard Zinfandel
- 2020 Founding Farmers Zinfandel

Shipment 3

Bill: September 12

Pick Up: September 12 – December 10

Arrives: September 21 – 30

- 2020 Black Chicken Zinfandel
- 2019 Southern Trail Zinfandel
- 2020 Monte Rosso Vineyard® Zinfandel*
- 2020 Royal Punishers Petite Sirah

***Levels 2 & 3:** Will receive 2020 Bedrock Vineyard Zinfandel in place of the 2020 Monte Rosso Vineyard® Zinfandel

Shipment 4

Bill: November 7

Pick Up: November 7 – December 10

Arrives: November 16 – 25

- 2020 Black Chicken Zinfandel
- 2020 Aldo's Vineyard Zinfandel
- 2020 Grande Vineyard Zinfandel
- 2020 Pagani Ranch Zinfandel

Pick Up Deadline for Spring Club Shipments: June 11

Pick Up Deadline for Fall Club Shipments: December 10

Note: Wine not picked up by the deadline dates listed above will be shipped and standard shipping rates apply.

Become a Black Chicken Society Member!

Level 1

4 bottles per shipment – 4 times a year

Custom Club

12+ bottles of your choice of wines per shipment – 2 times a year
(Shipments are delivered in March and September)



To join, please visit www.biale.com/join, email wineclub@biale.com, or call (707) 255-7555.

Black Chicken Society Membership Benefits

- Exclusivity! Enjoy access to our limited vineyard-designate Zinfandels and small production wines, such as Nonna's Sangiovese, Barbera, Valsecchi Vineyard Zinfandel, Extended Barrel-Aged Petite Sirah, and Falleri Vineyard Zinfandel.
- 10% savings on most current release Biale wines!
- Complimentary Valley Vista Experience for up to 4 guests (4 times a year) with a prior reservation.
- Anniversary and referral rewards!
- Flat rate shipping for Black Chicken Society Levels 1 and 2 club shipments.
- Custom Club Members receive complimentary shipping on case orders after 2 years of membership. Standard shipping rates apply for the first 2 years.
- Complimentary ground shipping on all non-club case orders after 2 years of membership for all club members.
- Special lodging rates in Napa Valley with our select hotel partners! Please inquire about our current hotel partnership list and offers.
- Book an exclusive virtual tasting with an experienced Biale representative at your home, club, or office. Call for availability!
- Attend member-only events and receive special pricing on select events.
- Members who exceed \$1,000 annually in wine purchases are automatically enrolled in our Aldo's GEMS program. This multi-winery referral network gives you enhanced benefits to other family-owned Napa and Sonoma wineries.

Winery Events

March 19

Spring Release Party

June 6 - 10

BCS Appreciation Week

June 11

Spring Pick Up Party

July 16

Paella Dinner

September 17

Fall Release Party

October 15

Harvest Dinner

November 12

Zinner Dinner

December 10

Fall Pick Up Party

All winery events require a reservation and are on a first come, first served basis. Pick up parties are for members only. Event dates are subject to change, and announcements may be added throughout the year. For more info, visit www.biale.com/events.

Virtual Events via Facebook Live

March 4

Spring Release Bootcamp

June 3

BCS Appreciation Week Kick-Off!

October 7

Fall Release Bootcamp

December 9

First Grade Release

All virtual events will be held at 3 pm PST!