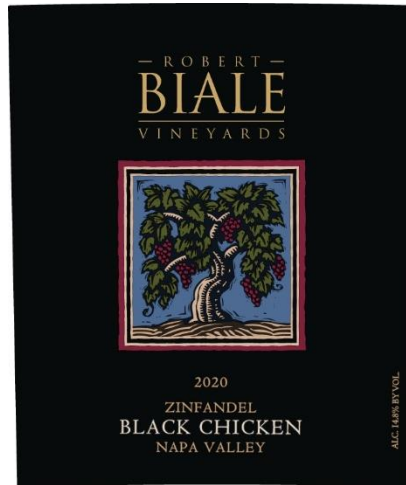


— ROBERT —  
**BIALE**  
VINEYARDS



**2020 Black Chicken Zinfandel  
Napa & Sonoma Valley**

Sourced from the original family vineyard that Aldo, Nonna, Bob, and the Biale family have farmed since the 1930s, with additional grapes from our Oak Knoll District Vineyard, Black Chicken represents the ultimate expression of Napa Valley Zinfandel from this cool, southern region.

**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines from their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** Our winemaking begins with meticulous attention to detail and close monitoring in the vineyard. Our philosophy is to focus on the fruit in our vineyards all season long so that when the grapes arrive at our cellar, only minimalistic vinification is needed. We want our wines to speak firmly to the place and soils from which where they are grown.

At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (20% new), where malolactic fermentation is completed. The wine is aged for up to 14 months.

**Winemaker's Tasting Notes:** This wine is round and plush with perfectly ripe tannins and bright aromas of red and dark fruit – raspberries, cherries, and blackberries – star anise, black and white pepper, cocoa, and subtle, nuanced oak.

— ROBERT —  
**BIALE**  
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### **2021 Clementina White Wine Napa Valley**

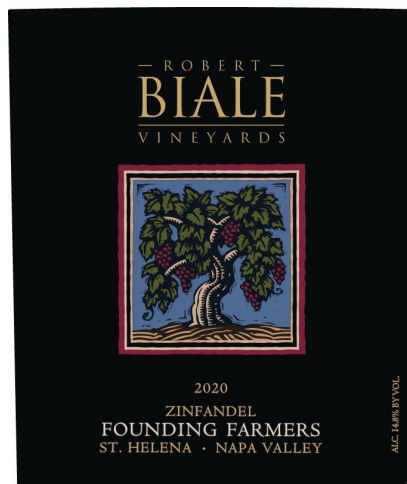
Greco is a white grape variety that is believed to have originated from Ancient Greece. It is now grown in Tufo, Campania in southern Italy, but because these grapes are sensitive to terroir, our Greco's profile is unique to Oak Knoll District. In the United States, Greco is not officially recognized as a variety but that did not stop Bob from wanting to plant one acre of it at the winery. In honor of Aldo's wife, who labored alongside him on the farm and on behalf of the winery, we named this bottling Clementina.

**Vintage Notes:** The 2021 growing season experienced rain in both January and February and then almost no rain the rest of the season. This provided an ideal climate for our grapes to flower, bloom, and set in the early spring. Budbreak occurred early in April followed by flowering and bloom in May. The summer saw early ripening without concerning heat spikes. Everything was tended to early thanks to the calm spring season with veraison occurring in early July. Due in part to the drought, yields were lower, resulting in less fruit dropping in the vineyards. It was one of the earliest harvests on record. Harvest started off with clear skies and allowed for longer hang time resulting in optimal quality and taste.

**Winemaking:** Our winemaking begins with meticulous attention to detail and close monitoring in the vineyard. At harvest, the fruit is handpicked, sorted, and the whole clusters are placed into a press. The fruit is lightly pressed until perfect color, sweetness, and mouthfeel are achieved. The juice is then moved into three unique fermentation vessels: small stainless-steel drums, a new Acacia barrel, and a small clay amphora. Each of these vessels adds a specific trait to the wine. The vessels are kept cold (50° F) for a long, slow fermentation to retain the beautiful fruit aromatics. At dryness, the wine remains on the lees for several months to give texture and mouthfeel. It is then racked and finned for clarity and stability. Malolactic fermentation is inhibited to keep the wine's natural, vibrant acidity.

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

— ROBERT —  
**BIALE**  
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### **2020 Founding Farmers Zinfandel St. Helena, Napa Valley**

Founding Farmers was crafted in tribute to the early pioneers of Napa Valley winemaking. Before Cabernet was the dominant grape in Napa Valley, Zinfandel prevailed. While settlers were searching for treasure during the Gold Rush era, they took to farming, especially wine grapes. Across the board, they selected vineyards of ideal soil types, and the valley's Mediterranean climate and elevated, rocky terrain helped provide the ideal growing conditions for Zinfandel to flourish. Founding Farmers is sourced primarily from two of St. Helena's oldest estates – Varozza Vineyard and Old Kraft Vineyards. Each vineyard has its own unique characteristics, and when blended complement each other beautifully.

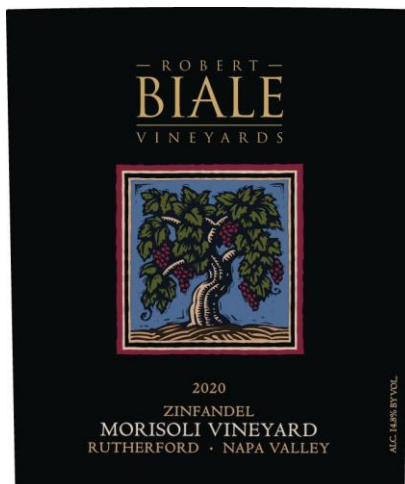
**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines from their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** Our winemaking begins with meticulous attention to detail and close monitoring in the vineyard. Our philosophy is to focus on the fruit in our vineyards all season long so that when the grapes arrive at our cellar, only minimalistic vinification is needed. We want our wines to speak firmly to the place and soils where they are grown.

At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (25% new), where malolactic fermentation is completed. The wine is aged for up to 11 months.

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

— ROBERT —  
**BIALE**  
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### **2020 Morisoli Vineyard Zinfandel Rutherford, Napa Valley**

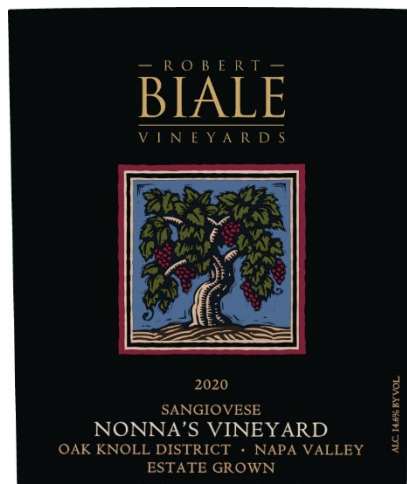
Planted in 1880, the Morisoli family has been farming this vineyard for over five generations in the heart of Napa Valley – the Rutherford Bench. The warm weather of this vineyard, combined with the gentle coastal breeze of the San Pablo Bay, promotes a long growing season producing some of Napa’s most complex Cabernet Sauvignons and Zinfandels. Biale sources its Zinfandel from head-trained vines dating back to 1985, and our winemaking style best showcases the terroir of this site known as “Rutherford Dust.” The “Dust” is a soil blend of sandy loam, volcanic ash, and bedrock.

**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines from their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** Our winemaking begins with meticulous attention to detail and close monitoring in the vineyard. At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (25% new), where malolactic fermentation is completed. The wine is aged for up to 11 months.

**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 5-7 years.

— ROBERT —  
**BIALE**  
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**2020 Nonna's Vineyard Sangiovese  
Oak Knoll District, Napa Valley**

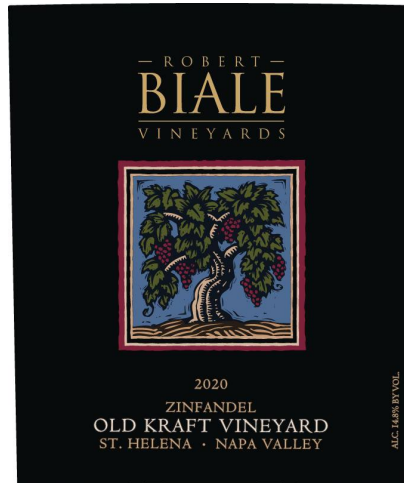
This rare one-acre vineyard on the Biale family ranch is named after Aldo's mother, Cristina (a.k.a. Nonna). Admired by Aldo for her determination, arduous work, and faith, Aldo planted a small block of Sangiovese in her honor in 1993. When Aldo's father Pietro died in 1942, Cristina and young Aldo shouldered 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. After Cristina's passing, Aldo and his family continued the farming duties on the ranch, keeping her legacy alive. In 1995, we were delighted to add this variety to our repertoire.

**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (25% new), where malolactic fermentation is completed. The wine is aged for up to 16 months.

**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.

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**BIALE**  
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**2020 Old Kraft Vineyard Zinfandel  
St. Helena, Napa Valley**

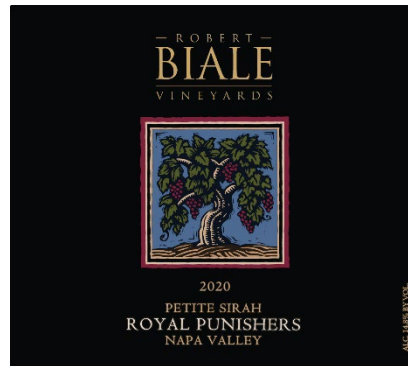
Old Kraft Vineyard is located just west of St. Helena, below the Mayacamas Mountains. The original vineyard was planted in the 1860s by winemaking pioneer Franz Kraft and was replanted in 1891 following a phylloxera outbreak. His abandoned winery and house were later purchased by the Novak family, the 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, the Harts set out to revive the ailing vines 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.

**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of limited production, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (24% new), where malolactic fermentation is completed. The wine is aged for up to 11 months.

**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.

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**BIALE**  
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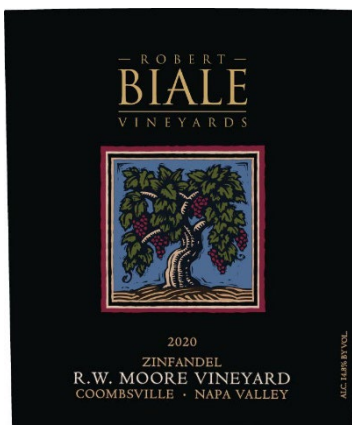
## **2020 Royal Punishers Petite Sirah Napa Valley**

Petite Sirah is the offspring of two varieties – Pelourisin and Syrah. It was conceived when horticulturist – François Durif – pollinated Syrah and Pelourisin and named the variety after himself – Durif. In the 1880s, this variety made its way to California where it was later renamed Petite Sirah and was largely planted throughout the state. Although Petite Sirah is one of Napa Valley’s original heritage varieties, it became scarce in the 1970s, but today is witnessing a resurgence in popularity amongst winemakers, critics, and consumers alike. We have been producing this Petite Sirah since 1999 with fruit predominantly sourced from Tom Gamble’s Carpy Conolly Ranch. The name was conceived when co-founder Dave Pramuk took the two genus species – Pelourisin and Syrah – to form an anagram: Royal Punishers. Catchy and fun, no?

**Vintage Notes:** Conditions were ideal at the start of 2020 with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The individual lots of multiple varietals from different vineyards are blended into one open-top tank to co-ferment. The must is cold soaked for 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 days at a maximum temperature of 86°F. We then lightly press and store the wine into 100% Burgundy oak barrels (30% new), where malolactic fermentation is completed. The wine is aged for up to 17 months.

**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.



### **2020 R.W. Moore Vineyard Zinfandel Coombsville, Napa Valley**

Historic Hagen Road runs east and west across Napa Valley's Coombsville appellation. 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 both red and white varieties that speak to the appellation's cool and hilly climate. In the middle of the district lies R.W. Moore, 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 Zinfandel vineyard in Coombsville. Current owner Bill Moore purchased the land in the 1980s and began its restoration. Over the years, Bill has sold his grapes to multiple wineries and in 2009, Bill's niece – Molly Hendry – and her husband – Mike Hendry have been using this fruit for their own wine label and have graciously invited Biale to share their fruit.

Today, the quality of this vineyard has been appreciated by Z.A.P. (Zinfandel Advocates and Producers) 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.

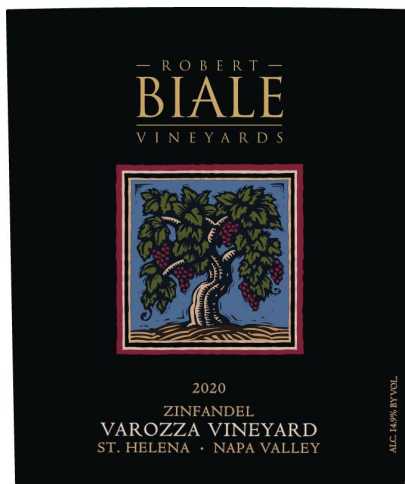
**Vintage Notes:** Conditions were ideal at the start of 2020 with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (25% new) where malolactic fermentation is completed. The wine is aged for up to 11 months.

**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 5-7 years.



— ROBERT —  
**BIALE**  
VINEYARDS



**2020 Varozza Vineyard Zinfandel  
St. Helena, Napa Valley**

If you travel one mile from Old Kraft Vineyard, north of Pratt Avenue, you will find Varozza Vineyard Zinfandel planted near York Creek. Varozza Vineyard is an iconic St. Helena landmark that dates back to 1885. Joseph Varozza, a St. Helena blacksmith, purchased the property in 1913 and started making wine from this site after an accident forced him to retire. During Prohibition, he 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 their 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 this land.

**Vintage Notes:** Conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

**Winemaking:** At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into the open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (24% new), where malolactic fermentation is completed. The wine is aged for up to 11 months.

**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.