

— R O B E R T —  
**BIALE**  
V I N E Y A R D S

4038 Big Ranch Rd., Napa, CA 94558  
Ph: 707.257.7555 | [www.biale.com](http://www.biale.com)

## **2018 Aldo's Vineyard**

Zinfandel, Oak Knoll District, Napa Valley

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry – leaving young Aldo and his mother, Christina, to run the ranch. For decades, Aldo, Christina and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80 year old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days, a sprinkling other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Alicante and even Golden Chasselas.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

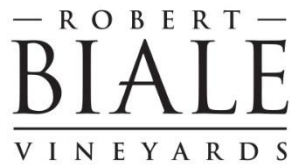
**Harvest Dates:** 9-27-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** The Oak Knoll winegrowing region is prevalent in this wine with its dark color, ripe aromatics and juicy acidity. Aromas of ripe strawberries, lavender, dried flowers, white peach, maple and black cherry. The wine has a fresh entry and tannins that are supple and round. The wine is remarkably balanced with an elegant mouthwatering finish. It is immediately drinkable and worthy of 5 to 7 more years of cellar time.



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## 2018 GAUDI CARLI

CALISTOGA APPELLATION, NAPA VALLEY BARBERA

### CLASSIC CARLI

Next to Petite Sirah, Barbera may be the most underappreciated grape in California. In Napa Valley, where the “savage grape” Cabernet Sauvignon is king, Barbera is practically non-existent. Maybe that’s why we love the rare Gaudi Carli vineyard so much – we have a big soft spot for stray dogs. This one happens to have a huge heart plus pedigree. Barbera is one of the classic varieties of northern Italy and produces some of our favorite wines to serve with meals.

At Gaudi Carli in Calistoga, we are dealing with a little patch of the only old vine Barbera we know of in Napa Valley and it is loaded with character. Who we have to thank for sticking with this 80 year-old vineyard is the Torrigino family, who together over decades, have kept the scant last acre of Gaudi Carli’s original vineyards going. Just amazing it’s still there...

The 2018 Gaudi Carli Barbera is a very food friendly wine that will serve for several years to come. It pairs well with hearty soups, stews, grilled sausages, and pizzas with sun dried tomatoes.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-29-18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top bin fermentation and punched down by hand two to three times per day. Pressed to Burgundian oak – 18% new. Aged 14 months. Just 47 cases produced.

**Alcohol:** 14.5%

### Winemaker’s Tasting Notes:

Rustic red fruits fill the nose along with Bing cherry, rhubarb, plum, Iris, cinnamon, and root beer. Medium light bodied with fleshy tannins lend way to some, earthier Barbera flavors of cassis, blackberry and porcini mushroom. This Old-World style wine has a nice balance of fresh acidity which makes for a mouthwatering finish. Only 45 cases produced.

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## **2018 BLACK CHICKEN**

### **Napa Valley Zinfandel**

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with additional grapes from our neighboring winery vineyard in the Oak Knoll District, Black Chicken stands as the ultimate expression of Zinfandel from the cool southern Napa Valley, and perhaps the most famous icon of Napa Valley Zinfandel in general.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-10-18 to 10-3-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** The Oak Knoll winegrowing region is prevalent in this wine with its ripe aromatics and juicy acidity. The nose is full of vibrant black cherries, raspberries, cinnamon, white cake, fresh purple flowers, and subtle dried herbs. The entry is bright and gives way to supple, round tannins with a kiss of toasted oak. The lovely finish is the signature of this elegant and remarkably balanced Zinfandel. This wine is ready to be enjoyment immediately or worthy of 5 to 7 more years of cellar time.

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**2018 BEDROCK VINEYARD**  
Sonoma County Zinfandel  
**THE RISE OF BEDROCK**

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-21-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

**Alcohol:** 14.2%

**Winemaker's Tasting Notes:** Aromatics of Bing cherries, blueberries, Greek yogurt, orange rind, cocoa powder, and violets. A lively entry and medium body with dusty tannins lead to a long juicy finish. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years. Only 174 cases produced.



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## **2018 FALLERI VINEYARD** Calistoga, Napa Valley Zinfandel

This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by immigrant Argentina Falleri in 1924. The vineyard was maintained by Argentina's daughter Olivia and today is cared for by Argentina's granddaughter, Sonya Spencer. Biale has been producing wine from this vineyard since 1993, which all started when Bob drove by the vineyard and had the hawk eye for old, head trained vineyards. It just so turned out that these grapes were available and so the longstanding relationship began.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-19-18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

**Alcohol:** 14.4%

**Winemaker's Tasting Notes:** Aromas of fresh strawberries, raspberries, yellow plum, sage and root beer. Medium bodied with light delicate tannins that build and lead to a long mouthwatering finish. This is a wine which will pair well with many fares.

Only 98 Cases Produced.

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**2018 FOUNDING FARMERS**  
**NAPA VALLEY ZINFANDEL**  
**ORIGINAL ZIN**

This delicious Zinfandel is a tribute to the wine pioneers of Napa Valley who were the first to plant Zinfandel. Across the board they selected vineyard sites that modern soil-savvy winemakers would consider ideal. We now appreciate that the original winemakers knew what they were doing by planting vines on the more elevated, rocky, gravelly, and sloped terrain that is so prized today by those who are pursuing greatness in wine. In this case, Founding Farmers is sourced mainly from grapes grown at Varozza Vineyard, and Old Kraft Vineyard – two of the oldest estates in St. Helena.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9/17/18, 9/18/18, 9/21/18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** The mature and old vines in St. Helena produce a Zinfandel that is very aromatic with notes of Strawberry, rose pedals, raspberry, red licorice, crème brulee and Italian herbs. The wine is light bodied and has a fresh and clean entry with subtle tannins. A beautiful vanilla oak profile and feminine qualities make this wine very approachable. The finish is long and has a juicy mouthwatering character.

428 cases produced.



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## **2018 Grande Vineyard** Zinfandel, Napa Valley

Just east of the historic Silverado Trail near the town of Napa, lies an old Zinfandel vineyard that is one of our favorite historic family stories in Napa Valley. Dorothy Rossi and her son, Tony Rossi, take care of an old-vine vineyard that was planted by Dorothy's father, Theodosio Grande, in 1920—the same year that Dorothy was born!

This family tradition is a classic example of what gave birth to the international stature that today's Napa Valley now enjoys. At the turn of the 20th Century, immigrants settled in California's rural valleys to farm fruits and vegetables, livestock, poultry, raise their own food, and grow wine grapes, mostly Zinfandel, (and Petite Sirah) to sell to winemakers and to make their own wine.

Zinfandel was the consensus favorite among wine growers in early California: a hearty producer and highly flavorful grape that was perfectly suited to the healthy soils and sunny climate of California.

Theodosio Rossi was no exception. Having arrived in Napa from Venice, Italy, Theodosio soon planted Zinfandel, pears, prunes, and walnuts. He also built a farmhouse, chicken coop and barn, all of which still exist, as though having been preserved in some sort of agrarian time capsule.

Driving into the Rossi property today is like going back in time to the early days of Napa Valley. Not much has changed. Dorothy and Tony tend daily to the vines, coops and orchard. And every autumn the pickers hand-harvest perfect bunches of Zinfandel into bins. Starting in 2001, all those Zinfandel bunches began to be delivered to the Biale winery, where we cherish the fruits of the labors of Theodosio Grande and his offspring – a genuine and sweet family tradition that daily reminds us of Napa Valley's agricultural origins.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9/17/18 and 9/18/18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Gravity fed into open-top fermenters and punched down three times per day. Pressed to Burgundian oak – 22% new. Aged 14 months. Only 388 cases produced.

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Layers of aromatics including pear, orange blossom, strawberry, violets, cocoa, currants, and dried herbs. Fresh entry with medium body and building tannins. Flavors of blackberry, quince, and spiced cake. This is a versatile wine that can be enjoyed on its own or paired with many different fares.

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**2018 LIMERICK LANE**  
Russian River Appellation Zinfandel

We are tremendously honored to be releasing this Zinfandel from the historic Limerick Lane Vineyard, located near Healdsburg at the northeast corner of the cool Russian River AVA. This vineyard was first planted in 1910. Today, the estate vineyard comprised of historic vines as well as newer plantings is owned by longtime grape grower and Biale fan Jake Bilbro. Jake is producing wines under the updated Limerick Lane label and is sharing small amounts of his prized fruit with only top producers.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Date:** 9-18-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.4%

**Winemaker's Tasting Notes:** Inky in color with attractive aromatics. Notes of dried apricots, pear, cola and stone fruit. A lively entry with the weight of bold fruit and a popping acidity lends itself to a long and mouthwatering finish. This is a very age worthy wine.

Only 97 cases produced.



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**2018 R.W. MOORE VINEYARD**  
Coombsville, Napa Valley Zinfandel  
**HERITAGE ON HAGEN**

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

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

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

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-21-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Rich and creamy entry with dense aromas of dark plum, cotton candy, cured meats and black and blue fruits. This wine is nicely balanced with deep mid-palate fruit, fresh acidity and dusty tannins. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

888 cases were produced.

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## **2018 Monte Rosso®** **Zinfandel, Moon Mountain, Sonoma County**

There's nothing quite like it. Huge, twisting, gnarled, mountain-rooted Zinfandel vines with a view of Sonoma Valley, San Francisco, and the Bay Area - thriving plants that are still producing thrilling wines since their origins in the 1880's. Even the most jaded wine veterans are struck with awe upon seeing the great Monte Rosso Vineyard.

Louis M. Martini purchased this lofty site on the Sonoma side of the Mayacamas shortly after Prohibition. Labeled originally as "California Mountain" Zinfandel, it became the source for many compelling, age worthy, and underrated bottlings under Martini's namesake label. The Martini Winery has shared some of the prized fruit over the decades with several Zinfandel winemakers, and the Monte Rosso Vineyard has gone on to achieve legend status on the Martini label and on other labels, including Biale.

At an average of about 1500' elevation, with its reddish volcanic soils filled with rock and iron, Monte Rosso speaks clearly and firmly as to its sense of place. Sometimes wine newbies wonder what all the fuss is about in red wines, but this is one of those examples of fine red so filled with tantalizing character that you can't help but sit back, sip slowly, and ponder the power of the site. Try visualizing those pioneering laborers digging into a remote Californian mountainside simply in order to grow delicious wine. To Biale, Monte Rosso is a national treasure and we are proud to be one of the fortunate winemakers to craft a classic from this rare repository of some of America's most historic grapevines. Long live Monte Rosso®!

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-6-18

**Alcohol:** 14.8%

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86 °F. At dryness, we lightly press to 100% Burgundy oak barrels of which 23% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months. Only 210 cases produced.

**Winemaker's Tasting Notes:** Aromas of nectarine, Bing cherry, red vine licorice, wild iris, rhubarb, and vanilla bean. A lively entry enhances the minerality and the zesty, natural acidity of this wine. Mountain tannins assure us of this wine's graceful aging potential.

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## **2018 Old Kraft Vineyard** **St. Helena Appellation Zinfandel**

It's a gratifying feeling knowing we helped to save a piece of Napa Valley vineyard history.

Franz Kraft was a prominent winemaker in the earliest days of St. Helena in the period around 1860. His vineyards and winery were on the west side of town on Madrona Avenue. The iconic old native stone winery is now a cellar for the acclaimed Spottswoode Winery and most of the original old vineyards have been replaced – except for an old patch to the north of the winery that is part of the family estate of Bill and Margie Hart.

Instead of tearing out the original Zinfandel and Petite Sirah vines that were planted in the 1890's, Bill and Margie decided to go with the recommendation of vineyard guru Bill Pease who saw potential in the craggy, twisted plants. Bob Biale was brought in to assist and a project ensued to revitalize this rare swath of winemaking history. Bill and Margie agreed to sell all the fruit to Biale with the hope of one day being able to vinify and vineyard-designate this historic wine. Starting in 2002, drainage, irrigation, soil amendments, pruning, and inter-planting were utilized to bring the vineyard back to productive health, and in 2006 the wine had progressed to the point of being worthy as a new special bottling among the series of Biale Zinfandels. A number of Petite Sirah vines were also part of the vineyard and wine from those grapes has the potential to become a Biale bottling as well.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9/18/18 and 8/20/18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 24% new. Aged 11 months.

**Alcohol:** 14.6%

**Winemaker's Tasting Notes:** This is an elegant wine with a silky entry. Hints of black cherries, pear, black tea and sage. The 2018 Old Kraft Zinfandel has gentle tannins and toasty barrel spices that build into a lengthy finish.

367 cases were produced.

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## **2018 PALISADES VINEYARD**

### **Petite Sirah, Calistoga, Napa Valley**

Domenico Barberis sure knew great potential when he saw it. The young immigrant was from the same village in Italy, Murialdo, as Bob Biale's grandmother—Nonna Cristina Biale. Barberis came to Calistoga in 1902 and soon thereafter was able to start a vineyard and ranch as well as his large family on a scenic property on Horns Creek.

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

The Palisades Vineyard owners are Felicia and Steve Woytak who take great pride as stewards of this historic landmark. The results in a wine glass are as dramatic as the setting.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-29-18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and pumped over the skins two times per day. Pressed to 100% French Burgundian Oak of which 30% were new. Aged 18 months.

**Alcohol:** 14.9%

**Winemaker's Tasting Notes:** Deep saturated purple color with dusty notes of minerals, black berry cobbler, dried blueberry, violets, quince and currants. A full/broad tannin structure leads to a long and lingering finish. This masculine Petite Sirah is pleasurable now and built for the long haul – optimal drinking in 5-8 years.

141 cases produced.



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## **2018 PAGANI RANCH** Sonoma County Zinfandel

### **SONOMA'S OLD VINE CLASSIC**

This richly-fruited Zinfandel is our third vintage from the Pagani Ranch - certainly one of the most famed and sought-after vineyards in Zin-dom.

Dino Amantite and his mother Norma Pagani Amantite are the devoted caretakers of this iconic and hallowed ground in Sonoma at Dunbar Road and Highway 12 that has been in their family for over a century.

Planted originally in the 1880's then added to in the 1920's by Felice Pagani, most of the original vines still produce beautiful fruit. Much of it is field-blended: Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir and numerous others -like a big old vine salad of many heritage varieties, if you will.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 10-18-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.9%

**Winemaker's Tasting Notes:** Beautiful dark color with aromas of blackberry, ripe plum, dark chocolate, fig, caramel, prosciutto, and toasted vanilla oak. Black, red and blue fruits on the palate. An integrated package of fat tannins and pleasing taut acidity. This is a big structured Zinfandel to watch develop over months and years to come. Only 305 cases produced.

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## 2018 PARTY LINE NORTH COAST ZINFANDEL

Party Line is a throwback to the old days of Zinfandel when California's wine-growing families made wine for every-day consumption. In old Napa, a teenaged egg and produce farmer named Aldo Biale employed the code name 'black chicken' on the phone to keep his bootleg jugs of homegrown and homemade Zinfandel a secret from neighbors and authorities. Vibrant and versatile, Robert Biale Vineyards' Party Line is a fully legal classic Zinfandel from vineyards within California's North Coast region.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-29-18 and 10-12-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.6%

**Winemaker's Tasting Notes:** The 2018 Party Line is a fun and light hearted red wine that is made to enjoy now. Layered with aromatics of dusty strawberries, red licorice, black cherries and raspberry taffy. The entry is soft and weighty with succulent mid palate tannins that make for a long and juicy finish.

978 cases produced.



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**2018 ROYAL PUNISHERS**  
**RUTHERFORD, NAPA VALLEY PETITE SIRAH**

Petite Sirah was the most commonly planted grape in Napa Valley for nearly a century and now we are witnessing a resurgence and new appreciation for this historic hero variety!

Known for its dark color, firm structure, and deep blue and black fruit flavors, it is perfectly suited to Napa Valley's moderate and dry growing season.

Petite Sirah was also a favorite grape among winemakers looking to pump up underpowered wines in need of deep fruit, color, and structure. Its natural versatility made it a great counterpart to all red varieties including Zinfandel, and Cabernet Sauvignon.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 10-19-18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 30% new. Aged 17 months.

**Alcohol:** 14.9%

**Winemaker's Tasting Notes:** The 2018 Royal Punishers has a deep, blackish blue color profile. Aromas of currants, blueberry, quince, violets, figs, molasses and graphite. The entry is weighty with a broad mid-palate structure which has layers of ripe, black fruit flavors. The oak profile is balanced and the tannins are medium grained which hold the fruit profile and carry a long, lingering finish.



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## **2018 ROSATO**

### **Dry Rosé, California**

#### **FRESH AND EXCITING**

This is the new edition of our dry Rosato that has become a darling around the winery, and a favorite among the rosé aficionados of the Biale Beloved.

Made in very small quantities for the spring and summer seasons ahead, this version by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

**Vintage Notes:** The 2018 growing season was mild and long with steady temperatures. These conditions were ideal for early ripening and early picked wines such as the Sangiovese fruit used to make this Rosato.

**Harvest Dates:** 8-28-18 (Sangiovese) to 9-9-18 (Zinfandel)

**Winemaking:** The core of this wine was made using whole cluster pressed Sangiovese grapes. The fruit is picked at a low brix level which gives the wine its beautiful natural color and acidity. The winemaker used saigne of Zinfandel to layer color, aroma and flavor. It was fermented in 100% stainless steel barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lees aged for body and texture.

**Alcohol:** 13%

**Winemaker's Tasting Notes:** Vibrant bubblegum color with aromas of guava, watermelon jolly rancher, cherry blossoms, key lime, Bartlett pear, saline, wet stone and fresh herbs. There is a pleasing saliva-inducing tartness and a savory mouth-feel with a gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the seasons kick in!

Optimum serving temperature: 46 ° F – 58 ° F.

Only 220 cases made.



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## **2018 NONNA'S VINEYARD SANGIOVESE**

### **Oak Knoll District**

In 1992, one year after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Christina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-26-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50 degrees Fahrenheit. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

**Alcohol:** 14.7%

**Winemaker's Tasting Notes:** This wine has aromas and flavors of Bing cherries, rhubarb, strawberries and red plum with hints of chamomile and savory spice. Medium bodied with a clean and bright entry. Full textural tannins with nice acidity make this a perfect wine for pairing with your favorite recipes. Drink now or cellar through 2022.

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## **2018 STAGECOACH VINEYARD®**

### **Napa Valley Zinfandel**

#### **NO HORISING AROUND**

We are most proud of our project at Stagecoach Vineyards®; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era.” Stagecoach Vineyards® in its entirety is no ordinary vineyard location – it is more like its own district in and around Atlas Peak, Pritchard Hill, and Oakville that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. Situation is with Biale, we are the only guys on the mountain daring and dedicated enough to be producing a Zinfandel. But, after tasting it over ten years of winemaking – it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. Not to mention savoring the view of the whole Napa Valley, it takes your breath away.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-19-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.8%

**Winemaker’s Tasting Notes:** The 2018 Stagecoach® is a serious red wine that shows the traits of what makes Napa Valley wines renowned and in-demand around the world. Layered, nuanced, sophisticated, and redolent with bold and ripe aromatics. This wine explodes out of the glass with wild blackberries, jasmine blossom, cola, notes of dried sage, wild iris and compote of mixed berries. Firm and succulent mid-palate tannins make for a long and juicy finish.

478 cases produced.

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## **2018 The Southern Trail** **Napa Valley Zinfandel**

Memories down the ol' dusty trail.

The historic Silverado Trail runs north/south on the Eastern edge of the entire length of the Napa Valley. The southern section of “The Trail” lies close to the city of Napa and is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region’s cool and hilly conditions. Zinfandel grows particularly well in the area producing wines with dark fruit and lush texture.

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 and the daily fog recedes earlier in the day. In the most southern sections of the Silverado Trail, now known as the Oak Knoll District, Carneros, and Coombsville, they are closer to the bay, where the climate is much cooler, breezier, and makes for a longer growing season. It has cooler nights and a longer incursion of 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 by the way, was awarded Best Farm in California its day. Aldo’s Vineyard, planted in 1937, and the historic R.W. Moore Vineyard, planted by Pleasant Stevens in 1905, still produce two of California’s most recognized and sought-after Zinfandels.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-21-18 to 10-3-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 14 months.

**Alcohol:** 14.8%

**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 a very age-worthy wine which will continue to improve for the next 5-7 years.

1,050 cases produced.



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## **2018 VALSECCHI VINEYARD**

### **Carneros District Sonoma Valley Zinfandel**

This vineyard is one of Biale's little gems - a beautiful Zinfandel from a small inconspicuous site just outside the town of Sonoma, off Napa Road. Technically this vineyard lies just within the northern boundary of the Carneros Appellation which makes it very rare indeed – one of only a few Zinfandels and certainly the oldest existing vineyard within this AVA (American Viticultural Appellation).

Carneros (meaning “rams” in Spanish), lying close to San Pablo Bay, has a particularly cool, breezy and foggy maritime climate with soils that were formed millennia ago when it once was submerged by an inland sea. Occasionally fossilized sea shells can be found among the rocks and soils of Carneros vineyards. Easy access for barges and boats and excellent agricultural conditions made Carneros a prime source for all types of produce and meats that were supplied to early San Francisco – grapes being among the most in demand.

The Valsecchi Vineyard is named for John Valsecchi, who after a life of dairy work, retired to farm the old Zinfandel vineyard near Sonoma he had purchased that was planted around 1900. Under the prideful and loving care of Valsecchi's grandson, Ron Mick, the vineyard has survived with its ton or two of grapes going to Biale since 1995. Hidden behind a farmhouse, you would never notice this patch of twisting and weathered old vines. Now - Valsecchi in the glass -you would sit up and take notice!

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-29-18

**Winemaking:** The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 25% new. Aged 14 months.

**Alcohol:** 14.5%

**Winemaker's Tasting Notes:** This wine makes you want to take a bite out of it. Strawberry preserves, red plum, cranberry, pastry and lychee are present in the nose of this lovely wine. It has concentrated fruit with a creamy texture and a punch of acidity which makes for a long mouthwatering finish.

Only 150 cases produced.



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## **2018 VAROZZA VINEYARD**

St. Helena Appellation Zinfandel  
**THE REAL DEAL**

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

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800's and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes.

At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-17-18 and 9-19-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting.

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

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** This wine has rich aromatics of dark plum, black cherry, papaya, tea leaf and root beer. It has a plush and creamy mouthfeel that blankets the entire palate with viscosity and weight. This is a Zinfandel that is drinking beautifully right out of the gate.

Only 420 cases were produced.



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## **2018 YORK CREEK VINEYARD**

### **Spring Mountain, Napa Valley Zinfandel**

Situated in the Mayacamas Mountains west of Saint Helena, the property spans 700 acres with 125 planted to vineyards. It runs up the side of Spring Mountain, cradles the ridge of the mountain, and extends over into the Sonoma side. Named after the York Creek that runs through the vineyard, this same creek flows down through Saint Helena and also borders the Varozza Vineyard on the valley floor. The vineyard is made up of 50 different blocks that are beautifully woven through the forest, which is densely filled with Redwood, Oak, and Chaparral trees.

The York Creek Vineyard was purchased by entrepreneur Fritz Maytag in 1968 as a retreat from the city life where he could camp with the family. You may recognize the name Maytag as he has a wide-ranging resume including beer, washing machines, and cheese. Fritz Maytag is the former owner of Anchor Brewing Company where he developed the brand over 40 years to become the icon that it is today. He is also the great-grandson and heir to the Maytag Washing Machine Company and sits on the board to his family's Maytag Dairy Company. Fritz has mainly been just a grower where he solely sells the grapes, but he then built one of the first industrial wineries in San Francisco—just down the road from Anchor Brewing Company. His entrepreneurial spirit is fit for a vineyard of this magnitude and to fully let it speak for itself.

**Harvest Dates:** 9-14-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Peach, dark plum, blueberries, cocoa powder and spiced cake aromas. This wine has nice weight with a bright, fresh entry. It has firm structure backed by mountain tannins which ensure a long finish and long age ability. 300 cases produced.