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2018 Clementina White Table Wine

Oak Knoll District Of Napa Valley

In Italy, it is believed that Greco has its origins in ancient Greece. However, it is identified as one of the great white grapes of Tufo, Campania in Southern Italy. Complex, lean, and graceful, Greco wines are traditionally known to cellar extremely well up to 10 years. The alluvial soils and moderate climate of the Oak Knoll District are ideal conditions for a wide variety of vinifera grapes. Greco is a new entry that shows wonderful promise for future winemaking. This wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family.

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: 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 and are then placed directly into our press as whole clusters. The fruit is lightly squeezed until the perfect color, sweetness and mouth feel are achieved by the winemaker. The juice is then moved into a small stainless-steel fermentation vessel and kept cold (50 degrees Fahrenheit) for a long, slow fermentation which helps to retain the beautiful fruit aromatics. At dryness, the wine remains on the lees for several months to give some texture and mouth feel. It is then racked clean and fined for clarity and color stability. Malolactic fermentation is inhibited in order to keep the natural vibrant acidity in the wine.

Alcohol: 13.5%

Winemaker's Tasting Notes: A late ripener with a firm backbone of acidity, our Napa Valley, Oak Knoll District Estate Greco has a bright golden hue. It is a medium weight white wine with tropical notes of pineapple, pear, melon, lime peel, wet stone, chalk and other mineral notes. The wine has a natural phenolic structure to it along with a racy acidity which makes it ideal for food pairings and bottle aging.

275 cases produced.