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## 2018 Decennial Reserve

### Napa Valley Red Wine

As a token of our deep appreciation for your passion and patronage, please accept this special magnum to help you celebrate – and raise a toast to great memories and memories to come. This 2017 Decennial magnum is a special blend created by Winemaker Tres Goetting to honor your 10 years as a member of our 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 to 10-19-18

**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 40% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

**Alcohol:** 14.8%

**Blend :** 82% Petite Sirah, 5% Grenache, 4% Alicante, 9% Mixed Blacks

**Winemaker's Tasting Notes:** This special red blend has a new -world core with an old-world touch. Dark color, earthy undertones and juicy acidity with aromas of Boysenberries, lavender, dried flowers, pear, charcuterie, maple and black cherry. The wine is concentrated yet fresh with a lively entry. The tannins are medium-grained and coat the entire palate. The wine is remarkably balanced with a persistent mouthwatering finish. It is immediately drinkable and worthy of 5 to 15 more years of cellar time.

**Just 130 bottles made.**