

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

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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 1890s, 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 9/20/18

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.