

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

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2018 PETITE SIRAH DESSERT WINE

Napa Valley Appellation

Made from Petite Sirah from the Obershulte Vineyard in Chiles Valley, Napa Valley

This is our eleventh bottling of classic old-world method Port-style red wine. Petite Sirah with its brawny structure and deep black fruit is an ideal grape variety for making Port.

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.

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. Tres and his crew monitor the brix, temperature, set the treading schedule and make the important decision on timing of fortifications and pressing.

As in traditional Port making, the ripe Petite Sirah grapes were gently crushed by being repeatedly walked around upon in bins or “lagares” for approximately 15 to 20 minutes three times per day by a team of female treaders, or “Treadettes” (as in treading, or “cavort-ing”). High-proof grape brandy is then added to stop fermentation before dryness at 10 degrees Brix in order to impart the wine’s balanced natural sweetness. The fruit is gently pressed and aged in neutral French oak barrels for 18 months.

Alcohol: 20%

Winemaker’s Tasting Notes: Inky dark purple, aromatic black currants, blueberry, graham cracker, cedar, hints of clove, mocha, and black tea. Medium sweetness, firm structure, balanced fruit, acidity, and alcohol. This wine is made more in a vintage style as opposed to an aged tawny. This is a Port that drinks beautifully and shows 10-15 years ageing potential.

Only 97 cases were produced.