

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

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## **2018 STAGECOACH VINEYARD®**

Napa Valley Zinfandel

### **NO HORSING 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.