



4038 Big Ranch Rd., Napa, CA 94558

Ph: 707.257.7555 | www.biale.com

2018 YORK CREEK VINEYARD

Spring Mountain, Napa Valley Zinfandel

Situated in the Mayacamas Mountains west of Saint Helena, the property spans 700 acres with 125 planted to vineyards. It runs up the side of Spring Mountain, cradles the ridge of the mountain, and extends over into the Sonoma side. Named after the York Creek that runs through the vineyard, this same creek flows down through Saint Helena and also borders the Varozza Vineyard on the valley floor. The vineyard is made up of 50 different blocks that are beautifully woven through the forest, which is densely filled with Redwood, Oak, and Chaparral trees.

The York Creek Vineyard was purchased by entrepreneur Fritz Maytag in 1968 as a retreat from the city life where he could camp with the family. You may recognize the name Maytag as he has a wide-ranging resume including beer, washing machines, and cheese. Fritz Maytag is the former owner of Anchor Brewing Company where he developed the brand over 40 years to become the icon that it is today. He is also the great-grandson and heir to the Maytag Washing Machine Company and sits on the board to his family's Maytag Dairy Company. Fritz has mainly been just a grower where he solely sells the grapes, but he then built one of the first industrial wineries in San Francisco—just down the road from Anchor Brewing Company. His entrepreneurial spirit is fit for a vineyard of this magnitude and to fully let it speak for itself.

Harvest Dates: 9-14-18

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 fourteen months.

Alcohol: 14.8%

Winemaker's Tasting Notes: Peach, dark plum, blueberries, cocoa powder and spiced cake aromas. This wine has nice weight with a bright, fresh entry. It has firm structure backed by mountain tannins which ensure a long finish and long age ability. 300 cases produced.