



4038 Big Ranch Rd., Napa, CA 94558
Ph: 707.257.7555 | www.biale.com

2019 Aldo's Vineyard

Zinfandel, Oak Knoll District, Napa Valley

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry – leaving young Aldo and his mother, Cristina, to run the ranch. For decades, Aldo, Cristina and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80-year-old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days, a sprinkling of other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Gamay, and even Golden Chasselas.

Vintage Notes: A long, warm summer and mild finish to the season. The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

Harvest Dates: 9-13-19

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

Alcohol: 14.9%

Winemaker's Tasting Notes: The Oak Knoll wine-growing region is prevalent in this wine with its dark color, opulent aromatics and juicy acidity. Aromas of ripe strawberries, white peach, orange zest, root beer and black cherry. The wine has a soft and plush entry and tannins that are supple and round. The wine is remarkably balanced with an elegant mouthwatering finish. It is immediately drinkable and worthy of 5 to 7 more years of cellar time.