

2019 BEDROCK VINEYARD

Sonoma County Zinfandel THE RISE OF BEDROCK

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

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: 9-17-19

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. 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: Red plum, Bing cherries, blueberries, violets, vanilla, orange rind and malted chocolate. A medium body with dusty tannins lead to a long juicy finish. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years. Only 249 cases produced.



4038 Big Ranch Rd., Napa, CA 94558

Ph: 707.257.7555 | www.biale.com

2019 BLACK CHICKEN

Napa Valley Zinfandel

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with additional grapes from our neighboring winery vineyard in the Oak Knoll District, Black Chicken stands as the ultimate expression of Zinfandel from the cool southern Napa Valley, and perhaps the most famous icon of Napa Valley Zinfandel in general.

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: 9-10-19 to 10-3-19

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: 14.8%

Winemaker's Tasting Notes: Sourced primarily from Biale's estate vineyards in the Oak Knoll district, this wine is round and plush with a gentle grip of perfectly ripe tannins. A spectrum of red and dark fruits – raspberries, cherries, blackberries, bright vivid aromas, fine-grained texture, star anise, black and white pepper, cocoa, subtle nuanced oak. Age worthy, compelling, decadent: a beautifully proportioned Napa Valley Zinfandel. If cellared well, this wine will continue to improve for the next 3-5 years.



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2019 FALLERI VINEYARD

Calistoga, Napa Valley Zinfandel

This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by immigrant Argentina Falleri in 1924. The vineyard was maintained by Argentina's daughter Olivia and today is cared for by Argentina's granddaughter, Sonya Spencer. Biale has been producing wine from this vineyard since 1993, which all started when Bob drove by the vineyard and had the hawk eye for old, head trained vineyards. It just so turned out that these grapes were available and so the longstanding relationship began.

Sonya Spencer fondly remembers the history of the property as "The property consisted of the acreage between Money, Highway 29 and Lake. Most of it was planted in grapes, but there were also prunes and pears. Her Nona also had large chicken houses as she sold eggs to Nulaid. The chicken houses were unique as she had Venetian blinds on the windows. It was typical property of the time. Many different incomes in case one failed something else might pay. Nono used the grapes for his own wine. He had the fermenters in the barn. Nona also had the gas station across the street and also a restaurant. Best raviolis you ever tasted. Chicken, of course."

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: 9-9-19

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 -20% new. Aged 14 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: Refined elegance! Aromas of fresh strawberries, red cherries, cantaloupe, maple and cola. Light bodied with delicate tannins that build and lead to a long mouthwatering finish.

Only 40 Cases Produced



2019 FOUNDING FARMERS

Napa Valley Zinfandel ORIGINAL ZIN

This delicious Zinfandel is a tribute to the wine pioneers of Napa Valley who were the first to plant Zinfandel. Across the board they selected vineyard sites that modern soil-savvy winemakers would consider ideal. We now appreciate that the original winemakers knew what they were doing by planting vines on the more elevated, rocky, gravelly, and sloped terrain that is so prized today by those who are pursuing greatness in wine. In this case, Founding Farmers is sourced mainly from grapes grown at Varozza Vineyard, and Old Kraft Vineyard – two of the oldest estates in St. Helena.

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: 9-5-19, 9-9-19, 9-12-19 and 9-22-19

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 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: Bursting with aromas of exotic fruits, these mature and old vines in St. Helena produce a Zinfandel that has notes of dark cherry, strawberry, mango, pineapple, raspberry, red licorice and Italian herbs. The wine is light bodied and very approachable. It has a fresh and clean entry with subtle tannins that make this wine well balanced. The finish is long and has a juicy mouthwatering character.

324 cases produced.



2019 R.W. MOORE VINEYARD

Coombsville, Napa Valley Zinfandel HERITAGE ON HAGEN

Historic Hagen Road runs east-west across Napa Valley's Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region's cool and hilly conditions in southern Napa Valley.

The Moore Vineyard lies smack dab in the district's middle on Hagen Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired orthodontist, who purchased the property as his first home in the 1980s. This is the oldest vineyard in Coombsville and amazingly enough – the region's only Zinfandel.

This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.

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: 9-18-19

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. 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: A full bodied entry with rich and savory aromas. Blackberries, pink taffy, blueberries and soy. This wine is nicely balanced with deep mid-palate fruit, fresh acidity and dusty tannins. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

706 cases were produced.



2019 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: 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: 9-9-19

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: 14.8%

Winemaker's Tasting Notes: This wine is a beautiful representation of true old vine Zinfandel from the heart of Napa Valley. Bold, ripe fruit with concentrated aromas and flavors of black berry, black cherry, dark plum, mocha and purple flowers. It has nice weight on the palate and gentle tannins with toasty barrel spices that build to a lengthy finish. 387 cases were produced.



2019 NONNA'S VINEYARD SANGIOVESE

Oak Knoll District

In 1993, two years after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Cristina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

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: 9-7-19

Winemaking: 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 degrees Fahrenheit. 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 16 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: This wine has aromas and flavors of dusty strawberries, Bing cherries, rhubarb and red plum with hints of chamomile and savory spice. Light to medium bodied with a clean and bright entry. Full textural tannins with nice acidity make this a perfect wine for pairing with your favorite recipes.



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2019 VALSECCHI VINEYARD

Carneros District Sonoma Valley Zinfandel

This vineyard is one of Biale's little gems - a beautiful Zinfandel from a small inconspicuous site just outside the town of Sonoma, off Napa Road. Technically this vineyard lies just within the northern boundary of the Carneros Appellation which makes it very rare indeed – one of only a few Zinfandels and certainly the oldest existing vineyard within this AVA (American Viticultural Appellation).

Carneros (meaning "rams" in Spanish), lying close to San Pablo Bay, has a particularly cool, breezy and foggy maritime climate with soils that were formed millennia ago when it once was submerged by an inland sea. Occasionally fossilized sea shells can be found among the rocks and soils of Carneros vineyards. Easy access for barges and boats and excellent agricultural conditions made Carneros a prime source for all types of produce and meats that were supplied to early San Francisco – grapes being among the most in demand.

The Valsecchi Vineyard is named for John Valsecchi, who after a life of dairy work, retired to farm the old Zinfandel vineyard near Sonoma he had purchased that was planted around 1900. Under the prideful and loving care of Valsecchi's grandson, Ron Mick, the vineyard has survived with its ton or two of grapes going to Biale since 1995. Hidden behind a farmhouse, you would never notice this patch of twisting and weathered old vines. Now - Valsecchi in the glass -you would sit up and take notice!

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: 9-22-19

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 -25% new. Aged 14 months.

Alcohol: 14.5%

Winemaker's Tasting Notes: This is the most Pinot Noir – like Zinfandel we make. It is light bodied with bright, fresh red fruit profiles of Bing cherry, strawberry preserves, red plum, cranberry and lychee. It has a punch of acidity which makes for a long mouthwatering finish and guarantees long ageing potential.

Only 106 cases produced.



2019 VAROZZA VINEYARD

St. Helena Appellation Zinfandel THE REAL DEAL

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life season by season raising crops by which they made their livings, paid their bills and raised their children. According to the Napa Valley Vintners, Napa Valley which grows only 4% of California wine is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800's and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes.

At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

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: 9-5-19 and 9-20-19

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting.

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: Aromatics of dark plum, black cherry, caramel, graham cracker, dried herbs and root beer. It has a plush and creamy entry with nice viscosity and weight. It has a well-structured mid-palate with layered tannins that build to a long finish. This is a Zinfandel that is drinking beautifully right out of the gate.

Only 416 cases were produced.



2018 BASIC BLACK

Napa Valley & Sonoma Valley Proprietary Red Wine

THE CLASSIC FASHION STATEMENT

This phenomenal red wine blend has been in the works for years and is the most complex and captivating wine we make. Working for decades now with old field blend vineyards, we have come to appreciate the magic of cofermentation. That is, combining multiple grapes together at harvest in the vat in order for them to ferment together. It's an old-world idea, kind of like letting all the ingredients of the stew simmer together rather than adding them at the end. This approach is gaining more and more interest among serious winemakers especially for those working with Zinfandel field blends. For years it has been a goal of ours to find the right proportions of different fruit from different sites in order to produce a new Biale blend that displays the best of everything. This landmark 2018 wine is a co-fermented reserve blend of 26% Grenache, 22% Alicante Bouschet, 16% Early Burgundy, 10% Zinfandel, 8% Syrah, 8% Carignan, 6% Tempranillo and 4% Petite Sirah.

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: 9-20-18 to 9-23-18

Winemaking: The individual lots of multiple varietals coming from multiple vineyards were added together in one tank for a co-fermentation. The must was cold soaked at 50 ° F for 4 days until the last lot was ready for harvest and added in. At this time, the must was inoculated with a commercial yeast strain. Fermentation was complete after 14 days in an open top tank with two to three punch downs per day for color and tannin extraction. Maximum fermentation temperature was 86 ° F. The wine was lightly pressed to 30% new Burgundy oak barrels. Malolactic fermentation was completed in barrels. The wine was aged in barrels for 17 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: A complex wine with many layers. The 2018 Basic Black has a dark fruit profile with aromas of blackberry, sarsaparilla, cocoa, wild iris, and earthy undertones. Flavors of dark chocolate and dark fruits are integrated with big mid palate tannins which lead to a long age worthy finish.

Cases produced: 628



2020 ROSATO

Dry Rosé, California

Made in very small quantities for the spring and summer seasons ahead, this wine is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

Vintage Notes: Grape growers and winemakers faced more than the usual share of weather-related challenges in 2020. Growers recall that conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in smaller berries with concentrated flavors, then, following an early budbreak and warm summer, harvest kicked off in early August. Amidst the pandemic, the outcome of the vintage was challenged still more when lightning ignited the LNU Complex Fire on August 17, followed by the Glass Fire on September 27. The wildfires exposed varieties to smoke and ash, influencing harvest operations in both the vineyard and cellar. Wineries faced an extremely tough decision – whether to harvest their grapes. Most wineries decided to make only their best wines at limited production. This is exactly what Biale did and we know that you will enjoy these wines that express the promise anticipated by the ideal conditions of the early growing season.

Harvest Dates: 8-21-20

Winemaking: The core of this wine was made using whole cluster pressed Sangiovese grapes. The fruit is picked at a low brix level which gives the wine its beautiful natural color and acidity. The winemaker used saignée of Zinfandel to layer color, aroma and flavor. It was fermented in 100% stainless steel barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lies aged for body and texture.

Alcohol: 13.0%

Winemaker's Tasting Notes: Aromas and flavors of guava, watermelon, cherry blossoms, key lime, lychee and wet stone. There is a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in! Optimum serving temperature: $44 \degree F - 56 \degree F$.

Only 187 cases made.