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## **2019 Clementina White Table Wine**

### **Oak Knoll District of Napa Valley**

In Italy, it is believed that Greco has its origins in ancient Greece. However, it is identified as one of the great white grapes of Tufo, Campania in Southern Italy. Complex, lean, and graceful, Greco wines are traditionally known to cellar extremely well up to 10 years. The alluvial soils and moderate climate of the Oak Knoll District are ideal conditions for a wide variety of vinifera grapes. Greco is a new entry that shows wonderful promise for future winemaking. This wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family.

**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:** 9-23-19

**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 and is then placed directly into our press as whole clusters. The fruit is lightly squeezed until the perfect color, sweetness and mouth feel are achieved by the winemaker. The juice is then moved into three separate and unique fermentation vessels: small stainless-steel drums, one new Acacia barrel and a small Italian clay vessel. Each of these vessels lends a specific trait to the wine. The vessels are kept cold (50 degrees Fahrenheit) for a long, slow fermentation which helps to retain the beautiful fruit aromatics. At dryness, the wine remains on the lees for several months to give some texture and mouth feel. It is then racked clean and fined for clarity and color stability. Malolactic fermentation is inhibited in order to keep the natural vibrant acidity in the wine.

**Alcohol:** 13.8%

**Winemaker's Tasting Notes:** A late ripener with a firm backbone of acidity, our Napa Valley, Oak Knoll District Estate Greco has a bright golden hue. It is a medium weight white wine with notes of white peach, honey suckle, pear, lemon meringue, wet stone, chalk and other mineral notes. The wine has a natural phenolic structure to it along with a racy acidity which makes it ideal for food pairings and bottle aging.

**188 cases produced.**