



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

2019 FIRST GRADE ZINFANDEL

NAPA VALLEY

Cream of the crop, tops of its class! Winemaker Tres Goetting carefully selects the top clusters from the vineyards at the winery along with a selection from Aldo's Vineyard and the Stagecoach Vineyard®. This is the third vintage of the First Grade Reserve Zinfandel and it has proven itself to push Zinfandel to new heights with a wine of power, balance, and refinement.

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: 9-4-19 to 9-21-19

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 at 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 was hand-picked, and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes were then crushed, and gravity fed into open top tanks. The must was cold soaked for 2 to 4 days at 50°F. We then inoculated the must with commercial yeast strains. For color and tannin extraction, we did 2 to 3 punch downs per day. Fermentation was complete after 15 days at a maximum temperature of 86°F. At dryness, we lightly pressed to 100% Burgundy oak barrels of which 50% are new. Malolactic fermentation was completed in the barrels. The wine was aged in barrels for 16 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: The 2019 First Grade wine is our third release of this special winemaker's cuvee. It is a highly focused wine that is crafted specially and uniquely for each vintage. The base blend stood out from the beginning at fermentation and was culled from three Oak Knoll District Biale estate vineyard blocks of Zinfandel. The final blend was finished with touches of Grenache, Petite Sirah, Syrah, Carignane and Early Burgundy. The wine is aged for 16 months in 100% French oak Burgundy barrels (50% new). Aromas and flavors of blackberry, raspberry preserves, violets, fig, vanilla wafer, cinnamon, and dried flowers. Balance and refinement are achieved with a burst of Zinfandel essence and vineyard expression. Made for the ages, this wine is expected to cellar for 10 years or more. Only 117 cases produced.

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V I N E Y A R D S

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2019 PETITE SIRAH DESSERT WINE

Napa Valley

Made from Petite Sirah from Obershulte Vineyard in Chiles Valley, Napa Valley .

This is our 12th bottling of this classic, old-world method, Port-style red wine. Petite Sirah with its brawny structure and deep black fruit is an ideal grape variety for making Port.

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: 9-19-19

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. Tres and his crew monitor the brix, temperature, set the treading schedule and make the important decision on timing of fortifications and pressing.

As in traditional Port making, the ripe Petite Sirah grapes were gently crushed by being repeatedly walked upon in bins or “lagares” for approximately 15 to 20 minutes three times per day by a team of female treaders, or “Treadettes” (as in treading, or “cavort-ing”). High-proof grape brandy is then added to stop fermentation before dryness at 10 degrees Brix to impart the wine’s balanced natural sweetness. The fruit is gently pressed and aged in neutral French oak barrels for 18 months.

Alcohol: 19%

Winemaker’s Tasting Notes: Inky dark purple, aromatic black currants, blueberry, graham cracker, cedar, hints of clove, mocha, and black tea. Medium sweetness, firm structure, balanced fruit, acidity, and alcohol. This wine is made more in a vintage style as opposed to an aged tawny. This is a Port that drinks beautifully and shows 10-15 years ageing potential.