

— R O B E R T —  
**BIALE**  
V I N E Y A R D S

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## **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.