

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

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2019 LIMERICK LANE

Russian River Appellation Zinfandel

We are tremendously honored to be releasing this Zinfandel from the historic Limerick Lane Vineyard, located near Healdsburg at the northeast corner of the cool Russian River AVA. This vineyard was first planted in 1910. Today, the estate vineyard comprised of historic vines as well as newer plantings is owned by longtime grape grower and Biale fan Jake Bilbro. Jake is producing wines under the updated Limerick Lane label and is sharing small amounts of his prized fruit with only top producers.

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 Date: 9-24-19

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: Inky in color with attractive aromatics. Notes of pear, Bing Cherry, cream soda, taffy and stone fruit. A lively palate attack with the weight of bold fruit and a popping acidity lends itself to a long and mouthwatering finish. This is a very age worthy wine.

Only 128 cases produced.