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2019 Party Line

North Coast Zinfandel

Party Line is a throwback to the old days of Zinfandel when California's wine-growing families made wine for every-day consumption. In old Napa, a teenaged egg and produce farmer named Aldo Biale employed the code name 'black chicken' on the phone to keep his bootleg jugs of homegrown and homemade Zinfandel a secret from neighbors and authorities. Vibrant and versatile, Robert Biale Vineyards' Party Line is a fully legal classic Zinfandel from vineyards within California's North Coast region.

Vintage Notes: 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. Crop yields were 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 and 10-10-19

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 by concentrating our efforts all season long in the vineyard, so that when the fruit arrives at the winery, only minimal intervention 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 yeast and the fermentation process begins. 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 the wine into 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: 14.7%

Winemaker's Tasting Notes: The 2019 Party Line Zinfandel is a fun and lighthearted red wine that is made to enjoy now. It is layered with aromatics of dusty strawberries, red licorice, black cherries, white peach, root beer, and raspberry taffy. The entry is weighty with rustic mid-palate tannins that make for a long and juicy finish.

1,154 cases produced.