

— R O B E R T —
BIALE
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.