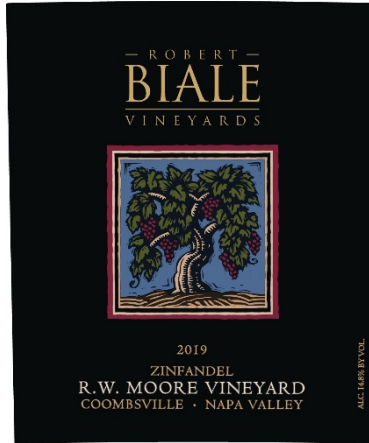


— ROBERT —
BIALE
VINEYARDS



2019 R.W. Moore Vineyard Zinfandel Coombsville, Napa Valley

Historic Hagen Road runs east and west across Napa Valley’s Coombsville appellation. Close to the San Pablo Bay, this new A.V.A just south of Napa is gaining popular recognition for producing many elegant, polished, and well-balanced wines – both red and white varieties — that speak to the region’s cool and hilly climate.

R.W. Moore Vineyard lies smack dab in the middle of the district on Hagen Road adjacent to Sarcos Creek and Mt. George to the east. This is where the family of seafarer Pleasant Ashley Stevens planted their vines in 1905. Most of the original vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired orthodontist, who purchased the property as his first home in the 1980s. This vineyard is the oldest in Coombsville and it is the only vineyards to produce Zinfandel in this region.

The R.W. Moore vineyard is very important to the wine industry today. Its genetic makeup has been carefully preserved, propagated, and studied through U.C. Davis’s Heritage Vineyard Project for future generations of winemakers to come. In the meantime, however, we get to enjoy the immense pleasure that this Zinfandel brings.

Vintage Notes: A long, warm summer and mild finish to the season, the beginning of 2019 was defined by copious rainfall and late soil moisture. There were few extreme heatwaves in the summer with foggy mornings that set the stage for creating vibrant and expressive wines. The long, mild finish to the season preserved the freshness and finesse of the fruit to allow abundant hang time to tease out great color, structure, and soft tannins. The volume was about average to a little less than average. All in all, the season produced exceptional fruit quality with bright acidity and ample texture to an amazing vintage.

Winemaking: At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are crushed, and gravity fed into open-top tanks. The must is cold soaked for 2 to 4 days at 50°F and then inoculated with commercial yeast strains. For color and tannin extraction, we perform 2 to 3 punch downs per day. Fermentation is typically completed after 14 to 16 days at a maximum of 86°F. At dryness, we lightly press and store the wine into 100% Burgundy oak barrels (25% new) where malolactic fermentation is completed. The wine is then aged for up to 16 months.

Winemaker’s Tasting Notes: A full bodied wine with rich and savory aromas of blackberries, pink taffy, blueberries, and soy. This age-worthy wine is nicely balanced with deep mid-palate fruit, fresh acidity, and dusty tannins. Drinkable now and will continue to improve for the next 5-7 years.