

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

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2019 ROSATO

Dry Rosé, California

VIBRANT, FRESH, AND VERSATILE

This is the new edition of our dry Rosato that has become a darling around the winery, and a favorite among the rosé aficionados of the Biale Beloved.

Made in very small quantities for the spring and summer seasons ahead, this version by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

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: 9-26-19

Winemaking: The core of this wine was made using whole cluster pressed Sangiovese grapes. The fruit is picked at a low brix level which gives the wine its beautiful natural color and acidity. The winemaker used saignée of Zinfandel to layer color, aroma and flavor. It was fermented in 100% stainless steel barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lies aged for body and texture.

Alcohol: 13.0%

Winemaker's Tasting Notes: Aromas and flavors of guava, watermelon Jolly Rancher™, cherry blossoms, key lime, Bartlett pear and wet stone. There is a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in! Optimum serving temperature: 44 ° F – 56 ° F.

Only 190 cases made.