

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

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## **2019 The Southern Trail**

### **Napa Valley Zinfandel**

Memories down the ol' dusty trail.

The historic Silverado Trail runs north/south on the Eastern edge of the entire length of the Napa Valley. The southern section of “The Trail” lies close to the city of Napa and is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region’s cool and hilly conditions. Zinfandel grows particularly well in the area producing wines with dark fruit and lush texture.

The northern Napa Valley section of “The Trail” leads you to Calistoga, which is the furthest inland from the San Pablo Bay, creating hot summer days and the daily fog recedes earlier in the day. In the most southern sections of the Silverado Trail, now known as the Oak Knoll District, Carneros, and Coombsville, they are closer to the bay, where the climate is much cooler, breezier, and makes for a longer growing season. It has cooler nights and a longer incursion of the summer’s foggy marine layer. It was here in Oak Knoll in 1850 that Captain Joseph Osborne first planted Zinfandel in Napa Valley at his Oak Knoll Ranch, which by the way, was awarded Best Farm in California in its day. Aldo’s Vineyard, planted in 1937, and the historic R.W. Moore Vineyard, planted by Pleasant Stevens in 1905, still produce two of California’s most recognized and sought-after Zinfandels.

**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:** 9-21-19 to 9-28-19

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. 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 14 months.

**Alcohol:** 14.8%

**Winemaker’s Tasting Notes:** Inviting aromas of dark plum, cocoa, nougat, blueberry and blackberry. This wine is nicely balanced with deep mid-palate fruit, fresh acidity, dusty tannins and a kiss of toasted oak. This is a very age-worthy wine which will continue to improve for the next 7-10 years.

309 cases produced.