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2020 Aldo's Vineyard

Zinfandel, Oak Knoll District, Napa Valley

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry – leaving young Aldo and his mother, Cristina, to run the ranch. For decades, Aldo, Cristina and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80-year-old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days, a sprinkling of other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Gamay, and even Golden Chasselas.

Vintage Notes: Conditions were ideal at the start of 2020 with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in small berries with concentrated flavor. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by two wildfires during the harvest, most wineries decided to make only the best wines of their small lots, and Biale did just that. We hope that you will enjoy these wines that express the promise anticipated by the conditions of the early growing season.

Harvest Dates: 8-26-20

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. Fruit is hand-harvested, sorted in the field, and sorted again at the winery. Destemmed, the grapes are then fermented in open top tanks with punch downs gently carried out two to three times per day. Pressed, the wine undergoes malolactic fermentation in 100% French oak barrels, of which 25% is new. Aged for 16 months in barrel. Only 300 cases produced.

Alcohol: 14.7%

Winemaker's Tasting Notes: The Oak Knoll wine-growing region is prevalent in this wine with its dark color, opulent aromatics and juicy acidity. On the nose, bright notes of plum, black cherry, fresh fig, and boysenberry layered on top of hints of dried thyme, star anise, and nutmeg. The wine shows the signature Oak Knoll-plushness and weight on the palate along with fine grain tannins.