

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

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## **2020 Basic Black**

Napa Valley & Sonoma Valley Proprietary Red Wine

### **THE CLASSIC FASHION STATEMENT**

This phenomenal red wine blend has been in the works for years and is the most complex and captivating wine we make. Working for decades now with old field blend vineyards, we have come to appreciate the magic of co-fermentation. That is, combining multiple grapes together at harvest in the vat in order for them to ferment together. It's an old-world idea, kind of like letting all the ingredients of the stew simmer together rather than adding some at the end. This approach is gaining more and more interest among serious winemakers, especially for those working with Zinfandel field blends. For years it has been a goal of ours to find the right proportions of different fruit from different sites in order to produce a new Biale blend that displays the best of everything. This 2020 wine is a co-fermented reserve blend of 29% Zinfandel, 28% Early Burgundy, 27% Petite Sirah, 12% Carignan, 3% Grenache, 1% Alicante Bouschet.

**Vintage Notes:** Grape Growers recall that conditions were ideal at the start of 2020, with mild temperatures that led to evenly developed clusters. The low winter rainfall resulted in smaller berries with concentrated flavors. Following an early budbreak and warm summer, harvest kicked off at the beginning of August. Although challenged by the two fires during the harvest season, ultimately, most wineries decided to make only their best wines at limited production. This is exactly what Biale did and we know that you will enjoy these wines that express the promise anticipated by the ideal conditions of the early growing season.

**Harvest Date:** August 24<sup>th</sup>, 26<sup>th</sup> and 28<sup>th</sup>, September 3<sup>rd</sup> and 9<sup>th</sup>

**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. The individual lots of multiple varieties coming from multiple vineyards were destemmed into one tank, sometimes over multiple days, for a co-fermentation. The grapes are then fermented in this open top tank 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 17 months in barrel.

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Layered and rich, this wine shows the complexity co-fermentation can bring to the finished bottle. Big aromatics of dried black fruits, leather, and violets greet you in the glass. Framed by well-integrated tannins, the wine is broad across the palate with notes of baking spice, cigar box, cocoa, and blackberry all leading to a long finish.

Only 299 cases bottled.

