

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

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## **2020 BEDROCK VINEYARD**

Sonoma County Zinfandel

### **THE RISE OF BEDROCK**

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro, and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

**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 Dates:** 8-28-20

**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 eleven months.

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Fruit driven aromatics of red plum, Bing cherries, blueberries, violets, vanilla, orange rind and malted chocolate. A medium body with dusty tannins lead to a long juicy finish. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years. Only 172 cases produced.