

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

4038 Big Ranch Rd., Napa, CA 94558
Ph 707.257.7555 | www.biale.com

2020 NONNA'S VINEYARD SANGIOVESE

Oak Knoll District

In 1993, two years after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Cristina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

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: 9-7-20

Winemaking: 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 degrees Fahrenheit. 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 16 months.

Alcohol: 14.6%

Winemaker's Tasting Notes: This wine is full of rustic red fruit aromas including Bing cherries, rhubarb, strawberries and plum as well as hints of chamomile and savory spice. Medium bodied with a clean and bright entry. Full textural tannins with nice acidity make this a perfect wine for pairing with food. Drink now or cellar through 2025.