

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

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2020 R.W. MOORE VINEYARD

Coombsville, Napa Valley Zinfandel

HERITAGE ON HAGEN

Historic Hagen Road runs east-west across Napa Valley's Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa 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 in southern Napa Valley.

The Moore Vineyard lies smack dab in the district's middle on Hagen Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired orthodontist, who purchased the property as his first home in the 1980s. This is the oldest vineyard in Coombsville and amazingly enough – the region's only Zinfandel.

This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.

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: 9-10-20 and 9-11-20

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: A full bodied entry with rich and savory aromas. Dense fruit with flavors of Blackberries, cocoa, blueberries and soy. This wine is nicely balanced with deep mid-palate fruit, fresh acidity and dusty tannins. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

295 cases were produced.