

— 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 VAROZZA VINEYARD

St. Helena Appellation Zinfandel

THE REAL DEAL

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life season by season raising crops by which they made their livings, paid their bills and raised their children. According to the Napa Valley Vintners, Napa Valley which grows only 4% of California wine is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800's and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes.

At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

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

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: 14.9%

Winemaker's Tasting Notes: Aromatics of dark plum, black cherry, cocoa, graham cracker and cola. It has a plush and creamy entry with nice viscosity and weight. It has a well-structured mid-palate with layered tannins that build to a long finish. This is a Zinfandel that is drinking beautifully right out of the gate.

Only 304 cases were produced.