

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

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## 2021 Aldo's Vineyard

Zinfandel, Oak Knoll District, Napa Valley

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry – leaving young Aldo and his mother, Cristina, to run the ranch. For decades, Aldo, Cristina and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80-year-old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days, a sprinkling of other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Gamay, and even Golden Chasselas.

**Vintage Notes:** The growing season saw rain in January and February then almost no notable precipitation for the rest of the season. This provided an ideal environment for grapes to flower, bloom and set in early spring. Budbreak was early in April followed by flowering and bloom in May. The summer saw early and even ripening with no concerning heat spikes. Everything tended early thanks to the calm spring with veraison appearing in early July. Due in part to the drought, yields were naturally lower, resulting in less dropping of fruit in the vineyards. It was one of the earliest starts to harvest on record. Harvest kicked off with clear skies and almost no weather events to worry winemakers. This allowed the grapes to hang as long as winemakers wanted to achieve optimal ripening and taste.

**Harvest Date:** September 30<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. Destemmed, the grapes are then fermented in open top tanks 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 28% is new. Aged for 14 months in barrel.

**Alcohol:** 14.9%

**Winemaker's Tasting Notes:** A classic example of an Oak Knoll Zinfandel, the wine has a nose rich with bramble fruit, cocoa powder, black plum, star anise, and violet. Displaying the vineyard's classic plushness, the palate shows generous weight with notes of black cherry, graham cracker, boysenberry, and baking spices, all framed by fine grained tannins.

Only 348 cases produced.