

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

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2021 Black Chicken

Napa Valley Zinfandel

The heart of this wine is sourced from vineyards in the Oak Knoll District, among them the same family vineyard Aldo, Nonna, Bob and the Biale family have farmed their whole lives. Additional sources come from our estate vineyard surrounding the winery, from neighboring growers in the Oak Knoll, as well as from other long-standing winegrowing families in the Napa Valley. Black Chicken stands as the ultimate iconic expression of Zinfandel from the Napa Valley.

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 1st through October 11th

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 25% is new. Aged for 14 months in barrel.

Alcohol: 14.8%

Winemaker's Tasting Notes: Showing the influence of the breezy and fog-laced Oak Knoll District, the 2021 vintage offers rich, plush fruit, delicate acidity and a structure defined by well-ripened tannins. Layered notes of black cherry, raspberry, sandalwood, bergamot, cloves, blueberry, and balsam on the nose. Delicate, yet rich with plum compote, violets, and baking spice on the palate. An ideal vintage of the Black Chicken that, with proper cellaring, will continue to improve for the next 5-7 years.