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2021 Clementina White Wine

Oak Knoll District of Napa Valley

In Italy, it is believed that Greco has its origins in ancient Greece. However, it is identified as one of the great white grapes of Tufo, Campania in Southern Italy. Complex, lean, and graceful, Greco wines are traditionally known to cellar extremely well up to 10 years. The alluvial soils and moderate climate of the Oak Knoll District are ideal conditions for a wide variety of vinifera grapes. Greco is a new entry that shows wonderful promise for future winemaking. This wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family.

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 Dates: 9-29-21

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 and is then placed directly into our press as whole clusters. The fruit is lightly squeezed until the perfect color, sweetness and mouth feel are achieved by the winemaker. The juice is then moved into three separate and unique fermentation vessels: small stainless-steel drums, one new Acacia barrel and a small Italian clay vessel. Each of these vessels lends a specific trait to the wine. The vessels are kept cold (50 degrees Fahrenheit) for a long, slow fermentation which helps to retain the beautiful fruit aromatics. At dryness, the wine remains on the lees for several months to give some texture and mouth feel. It is then racked clean and finned for clarity and color stability. Malolactic fermentation is inhibited in order to keep the natural vibrant acidity in the wine.

Alcohol: 14.0%

Winemaker's Tasting Notes: Our Napa Valley, Oak Knoll District Estate Greco has a bright golden hue and a firm backbone of acidity. Notes of white peach, honey suckle, pear, passion fruit, cantaloupe, lemon meringue, wet stone, chalk and other mineral notes. It offers a nice medium weight with viscosity for a full mouth feel. This bright wine has a natural phenolic structure to it which makes it ideal for food pairings and bottle aging.

290 cases produced.