

— R O B E R T —
BIALE
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2021 Gaudi Carli Vineyard

Calistoga, Napa Valley Barbera

CLASSIC CARLI

Next to Petite Sirah, Barbera may be the most underappreciated grape in California. In Napa Valley, where the “savage grape” Cabernet Sauvignon is king, Barbera is practically non-existent. Maybe that’s why we love the rare Gaudi Carli vineyard so much – we have a big soft spot for stray dogs. This one happens to have a huge heart plus pedigree. Barbera is one of the classic varieties of northern Italy and produces some of our favorite wines to serve with meals.

At Gaudi Carli in Calistoga, we are dealing with a little patch of the only old vine Barbera we know of in Napa Valley and it is loaded with character. Who we have to thank for sticking with this 100 year-old vineyard is the Torrigino family, who together over decades, have kept the scant last acre of Gaudi Carli’s original vineyards going. Just amazing it’s still there...

The 2021 Gaudi Carli Barbera is a very food friendly wine that will serve for several years to come. It pairs well with hearty soups, stews, grilled sausages, and pizzas with sun dried tomatoes.

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: October 15th

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 50% is once-used. Aged for 14 months in barrel.

Alcohol: 14.7%

Winemaker’s Tasting Notes: Richly perfumed with notes ranging between fresh red and black fruits like black cherry and strawberry to more savory elements like nutmeg, forest floor, and coffee. Medium bodied and expansive on the palate with hints of hazelnut, plum, and pomegranate.

Only 49 cases produced.