

## 2021 Monte Rosso Vineyard®

Zinfandel, Moon Mountain, Sonoma County

There's nothing quite like it. Huge, twisting, gnarled, mountain-rooted Zinfandel vines with a view of Sonoma Valley, San Francisco, and the Bay Area - thriving plants that are still producing thrilling wines since their origins in the 1880s. Even the most jaded wine veterans are struck with awe upon seeing the great Monte Rosso Vineyard®.

Louis M. Martini purchased this lofty site on the Sonoma side of the Mayacamas Mountains shortly after Prohibition. Labeled originally as "California Mountain" Zinfandel, it became the source for many compelling, ageworthy, and underrated bottlings under Martini's namesake label. The Louis M. Martini Winery has shared some of the prized fruit over the decades with several Zinfandel winemakers, and the Monte Rosso Vineyard® has gone on to achieve legend status on the Martini label and on other labels, including Biale.

At an average of about 1500 ft. elevation, with its reddish volcanic soils filled with rock and iron, Monte Rosso speaks clearly and firmly as to its sense of place. Sometimes wine newbies wonder what all the fuss is about in red wines, but this is one of those examples of a fine red so filled with tantalizing character that you can't help but sit back, sip slowly, and ponder the power of the site. Try visualizing those pioneering laborers digging into a remote Californian mountainside simply in order to grow delicious wine. To Biale, Monte Rosso is a national treasure and we are proud to be one of the fortunate winemakers to craft a classic from this rare repository of some of America's most historic grapevines. Long live Monte Rosso!

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

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 35% is new. Aged for 14 months in barrel.

Alcohol: 14.7%

Winemaker's Tasting Notes: Elements of strawberry, dried herbs, cedar, blackberry, and brandied plum on the nose. A generously weighted palate with notes of bing cherry, black currant, and fresh fig all carried forward by lively acidity and complemented by refined and supple tannins.

Only 208 cases produced.