

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

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2021 Nonna's Vineyard Sangiovese

Oak Knoll District of Napa Valley

In 1993, two years after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Cristina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that its vines are prolific and need to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – it ages surprisingly well.

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 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 33% is new. Aged for 14 months in barrel.

Alcohol: 14.5%

Winemaker's Tasting Notes: This wine shows perfumes of strawberry, cherry, dried herbs, leather, and cedar. Persistent on the palate with notes of pomegranate, warm oak, and cacao. Medium bodied with mouthwatering acidity, this wine shows great versatility for any occasion.

Only 70 cases produced.