

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

4038 Big Ranch Rd., Napa, CA 94558

Ph: 707.257.7555 | [www.biale.com](http://www.biale.com)

## **2021 Old Kraft Vineyard** **St. Helena Appellation Zinfandel**

It's a gratifying feeling knowing we helped to save a piece of Napa Valley vineyard history.

Franz Kraft was a prominent winemaker in the earliest days of St. Helena in the period around 1860. His vineyards and winery were on the west side of town on Madrona Avenue. The iconic old native stone winery is now a cellar for the acclaimed Spottswoode Winery and most of the original old vineyards have been replaced – except for an old patch to the north of the winery that is part of the family estate of Bill and Margie Hart.

Instead of tearing out the original Zinfandel and Petite Sirah vines that were planted in the 1890s, Bill and Margie decided to go with the recommendation of vineyard guru Bill Pease who saw potential in the craggy, twisted plants. Bob Biale was brought in to assist and a project ensued to revitalize this rare swath of winemaking history. Bill and Margie Hart agreed to sell all the fruit to Biale with the hope of one day being able to vinify and vineyard-designate this historic wine. Starting in 2002, drainage, irrigation, soil amendments, pruning, and inter-planting were utilized to bring the vineyard back to productive health, and in 2006 the wine had progressed to the point of being worthy of a new special bottling among the series of Biale Zinfandels. A number of Petite Sirah vines were also part of the vineyard, and wine from those grapes has the potential to become a Biale bottling as 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 Dates:** September 2<sup>nd</sup> and 7<sup>th</sup>

**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 10 months in barrel.

**Alcohol:** 14.7%

**Winemaker's Tasting Notes:** Layered notes of mocha, Bing cherry, fennel seed, and plum compote greet you in the glass. A complex Zinfandel with a rich, yet soft mid-palate showing hints of blackberry, cloves, black licorice, and cigar box. Fine grain tannins fill out the finish and elongate this amazing wine from a truly historic vineyard.

Only 392 cases produced.