

— 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

2021 ROSATO

Dry Rosé, California

This dry Rosato has become a favorite among the rosé aficionados of the Biale Beloved.

Made in very small quantities for the spring and summer seasons ahead, this version by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

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: 8-18-21

Winemaking: The core of this wine was made using whole cluster pressed Sangiovese grapes. The fruit is picked at a low brix level which gives the wine its beautiful natural color and acidity. The winemaker used saignée of Zinfandel to layer color, aroma and flavor. It was fermented in 100% stainless steel barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lies aged for body and texture.

Alcohol: 13.0%

Winemaker's Tasting Notes: Aromas and flavors of guava, watermelon Jolly Rancher™, cherry blossoms, key lime, Bartlett pear and wet stone. There is a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in! Optimum serving temperature: 44 ° F – 56 ° F.

Only 220 cases made.