



2022 DICKERSON VINEYARD
ST. HELENA, NAPA VALLEY ZINFANDEL

— R O B E R T —
BIALE

V I N E Y A R D S

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As grapevines were being introduced to the Napa Valley around the time of the Gold Rush, Zinfandel became a favored variety of the first settlers to the valley. Plantings of Zinfandel only accelerated following the phylloxera epidemic of the later 19th century, making it the most planted variety in the state. So prominent was Zinfandel that the name was not only bestowed upon a steamer travelling between Napa and San Francisco, but also upon a major thoroughfare of the valley in St. Helena. Zinfandel Lane, running the width of the valley, was named after the delicious and prolific grape. Dickerson Vineyard stands on West Zinfandel Lane at the base of the Mayacamas Mountains, the last old vine Zinfandel vineyard on the eponymous street.

Planted by Charles Volpi in the 1920's and thoughtfully preserved, under constant pressure to replant to Cabernet Sauvignon, by Dr. Bill Dickerson, the vineyard produces wines of extraordinary aromatics and elegance. The old vines standing watch over Zinfandel Lane and the wine they produce are a reminder of Napa Valley's history and Zinfandel's perseverance.

Vintage Notes: The rainy season started off hopefully with several storms bringing much needed precipitation at the end of 2021. Dry conditions, however, returned in January with minimal rainfall through budbreak in mid-March. Cooler, breezy days during flowering in May caused minor shatter in some early flowering blocks, naturally limiting yield. In June a well-timed ½ inch of rain provided the vines with a much-needed drink. Idyllic growing and ripening conditions persisted through the summer. Moderate heat in the middle of August jump started an early harvest. Picking accelerated ahead of a five-day heat spike that began the first week of September, nearly driving harvest to completion. Harvest at Biale concluded exactly a month after it began, just before an early autumn rain. Concentrated and dense with delicate acidity, the 2022 vintage delivered stunning quality across the board.

Harvest Dates: September 3rd

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% once used French oak barrels, of which 30% was new. Aged for a total of 10 months in barrel.

Alcohol: 14.6%

Winemaker's Tasting Notes: Inviting aromas of all spice, clove, raspberry, and currants with hints of white peach. Excellent mid-palate weight with flavors of red cherry, strawberry, anise, and black plum with a finish defined by well-integrated tannins.

Only 163 cases produced.