



**2022 FALLERI VINEYARD**  
CALISTOGA, NAPA VALLEY ZINFANDEL

— R O B E R T —  
**BIALE**

V I N E Y A R D S

4038 BIG RANCH RD, NAPA CA 94558  
707.257.7555 | WWW.BIALE.COM

This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by Italian immigrant Argentina Falleri in 1924. The vineyard was maintained by Argentina's daughter Olivia and today is cared for by Argentina's granddaughter, Sonya Spencer. Biale has been producing wine from this vineyard since 1993, which all started when Bob drove by the vineyard and had the hawk eye for old, head trained vineyards. It just so turned out that these grapes were available and so the longstanding relationship began.

Sonya Spencer fondly remembers the history of the property as “The property consisted of the acreage between Money Lane, Highway 29 and Lake Street. Most of it was planted in grapes, but there were also prunes and pears. Her Nonna also had large chicken houses as she sold eggs to Nulaid. The chicken houses were unique as she had Venetian blinds on the windows. It was typical property of the time. Many different incomes in case one failed, something else might pay. Nonno used the grapes for his own wine. He had the fermenters in the barn. Nonna also had the gas station across the street as well as a restaurant. Best raviolis you ever tasted. Chicken, of course.”

**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:** August 29<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% once used French oak barrels. Aged for a total of 10 months in barrel.

**Alcohol:** 14.7%

**Winemaker's Tasting Notes:** Enticing aromas of strawberry preserves, dried herbs, jasmine, and red raspberry on the nose. Notes of pomegranate, red cherry, and baking spices in the mouth. Persistent on the palate with elegant tannins.

Only 42 cases produced.