



2022 NONNA'S VINEYARD SANGIOVESE

OAK KNOLL DISTRICT OF NAPA VALLEY

— ROBERT —
BIALE

VINEYARDS

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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 Cristina. 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 Cristina 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, complexity, and vivid flavors. We've also found our Sangiovese to be cellar worthy – it ages surprisingly well.

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 6th

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 28% is new. Aged for 16 months in barrel.

Alcohol: 14.8%

Winemaker's Tasting Notes: Warm and inviting aromas of dried cherry, black currants, cedar, and fennel seed on the nose. On the palate the wine has moderate acidity with flavors of kirsch, thyme, sandalwood, and Bing cherry high-tones, all framed by fine-grained tannins.

Only 83 cases produced.