



2022 OLD KRAFT VINEYARD
ST. HELENA ZINFANDEL

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

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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 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 17th

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 30% was new. Aged for a total of 10 months in barrel.

Alcohol: 14.8%

Winemaker's Tasting Notes: Aromas of black cherry, fennel seed, leather, cedar, wet slate, and bittersweet chocolate on the nose. Juicy red and black fruits on the palate with hints of Bing cherry, blackberry preserves, mocha, cloves, and grilled peaches. The wine finishes with delicate, well-ripened tannins.

Only 323 cases produced.