

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

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2022 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 David Natali is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel saignéé 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 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 Date: August 18th

Winemaking: The core of this wine was made using whole cluster pressed Sangiovese grapes. The fruit is picked at a low sugar level to preserve the natural acidity of the grapes. The juice was chilled and kept cold for five days, during which time it was periodically stirred for added aromas and texture. A slow and cool fermentation was carried out in 100% stainless steel, retaining the wine's vibrant aromatic intensity.

Alcohol: 13%

Winemaker's Tasting Notes: Aromas of strawberry, rose petal, lime zest, and white peach in the glass. Mouthwatering acidity carries the wine through to a refreshing finish. Best enjoyed in the first year of release. Optimum serving temperature: 45° – 55°F.

Only 274 cases produced.