



2022 STAGECOACH VINEYARD®  
NAPA VALLEY ZINFANDEL

— ROBERT —  
**BIALE**  
VINEYARDS

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We are immensely proud of our project at Stagecoach Vineyards®; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era.” Stagecoach Vineyards® in its entirety is no ordinary vineyard location – it is more like its own district in and around Atlas Peak, Pritchard Hill, and Oakville, that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. We at Biale, however, are the only guys on the mountain daring and dedicated enough to be producing a Zinfandel. But, after tasting for nearly 30 years of winemaking – it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. Not to mention savoring the view of the whole Napa Valley, it takes your breath away.

**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 8<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% French oak barrels, of which 33% was new. Aged for a total of 10 months in barrel.

**Alcohol:** 14.8%

**Winemaker’s Tasting Notes:** Greeted by the characteristic chaparral note of Stagecoach Vineyard®, the wine exhibits additional aromas of lavender, black plum, fresh fig, and black tea on the nose. Notes of black cherry, currants, cigar box, and cocoa on the palate. Balanced acidity with moderate tannins derived from the rocky soils from which it grows complete this mountain Zinfandel.

Only 442 cases produced.