



**2022 Varozza Vineyard**  
St. Helena, Napa Valley Zinfandel  
**THE REAL DEAL**

— 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](http://www.biale.com)

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life, season by season, raising crops by which they made their livings, paid their bills and raised their children. According to Napa Valley Vintners, Napa Valley, which grows only 4% of California wine, is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800s and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes.

At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

**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 26<sup>th</sup> – 31<sup>st</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 30% was new. Aged for a total of 10 months in barrel.

**Alcohol:** 14.7%

**Winemaker's Tasting Notes:** Bright notes of black cherry, violets, nutmeg, and forest floor on the nose. Broad and round on the palate with flavors of red plum, rhubarb, vanilla, clove, and blackberry framed by soft, ripe tannins.

Only 311 cases produced.