



2022 VALSECCHI VINEYARD CARNEROS, SONOMA COUNTY ZINFANDEL

— ROBERT —
BIALE

VINEYARDS

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This vineyard is one of Biale's little gems - a beautiful Zinfandel from a small, inconspicuous site just outside the town of Sonoma, off Napa Road. Technically this vineyard lies just within the northern boundary of the Carneros Appellation which makes it very rare indeed – one of only a few Zinfandels and certainly the oldest existing vineyard within this AVA (American Viticultural Appellation).

Carneros (meaning “rams” in Spanish), lying close to San Pablo Bay, has a particularly cool, breezy and foggy maritime climate with soils that were formed millennia ago when it once was submerged by an inland sea. Occasionally, fossilized sea shells can be found among

the rocks and soils of Carneros vineyards. Easy access for barges and boats and excellent agricultural conditions made Carneros a prime source for all types of produce and meats that were supplied to early San Francisco – grapes being among the most in demand.

The Valsecchi Vineyard is named for John Valsecchi, who after a life of dairy work, retired to farm the old Zinfandel vineyard near Sonoma he had purchased that was planted around 1900. Under the proud and loving care of Valsecchi's grandson, Ron Mick, the vineyard has survived with its ton or two of grapes going to Biale since 1995. Hidden behind a farmhouse, you would never notice this patch of twisting and weathered old vines. Now - Valsecchi in the glass -you would sit up and take notice!

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 31st

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% once used French oak barrels. Aged for a total of 10 months in barrel.

Alcohol: 14%

Winemaker's Tasting Notes: Aromas of crushed red raspberry, slate, potpourri, and citrus zest on the nose. Lithe on palate with notes of violets, Bing cherry, blueberry, and dried herbs.

Only 39 cases produced.