

— ROBERT —  
**BIALE**  
VINEYARDS

## 2023 ALDO'S VINEYARD

OAK KNOLL DISTRICT OF NAPA VALLEY ZINFANDEL

We would not be doing this were it not for Aldo Biale, the Black Chicken man. Bob's father Aldo (1929-2009) was gifted with the good common sense—and sense of pride to maintain these head-trained, non-irrigated old vines that were planted in 1937 from which we source our most coveted Zinfandel. Aldo resisted all the advice and suggestions to replant with trendy grapes such as Chardonnay and Cabernet Sauvignon. “My dad grew Zinfandel and I'm sticking with Zinfandel,” Aldo was known to say.

As Biale family legend has it, it was Aldo's mother, Nonna Cristina, who way back when, negotiated the good old-fashioned land swap that secured the vineyard in exchange for her prune orchard. She was a force to be reckoned with. These are the oldest vines in Oak Knoll and are close to where Captain Osborne first planted Zinfandel in Napa Valley in 1860. Throughout the season, cane by cane, shoot by shoot, leaf by leaf, and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness, and pure Zinfandel flavors. As was the practice in the old days, a sprinkling of other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand Noir, Tempranillo, Refosco, Alicante and even Golden Chasselas.

### VINTAGE NOTES:

The 2023 season was one of the coolest vintages in more than a decade that, as time progressed, showed all the markings of the spectacular vintage that ended up in the bottle. Several years of drought were erased in a single season as rains began just after the completion of the 2022 harvest and continued through the spring of 2023. Ample ground water and cool temperatures delayed budbreak until April with flowering in mid-May. Moderate temperatures through the spring and summer allowed for balanced maturation across all vineyards - allowing us to pick at the perfect intersections of flavor, sugar, acid, and tannin maturity. Harvesting at Robert Biale began with earlier sites in September while moderate heat at the start of October accelerated picking that lasted through the end of the month.

### WINEMAKER'S TASTING NOTES

Warm and inviting with rich aromas of bramble fruits, white pepper, and sandalwood. Generous and enveloping on the palate with flavors of black cherry, baking spices, plum, and dark chocolate all framed by supple tannins leading to a long finish.

336 cases produced



<b>Harvest</b>	October 6 <sup>th</sup>
<b>Aging</b>	15 months French oak; 29% new
<b>pH</b>	3.68
<b>TA</b>	5.2 g/L
<b>Alcohol</b>	14.8%