

2023 FIRST GRADE

Napa Valley Zinfandel

Our First Grade is a culmination of the hours of dedication by the Biale team and our growers spent over an entire season, captured as a singular blend – a reflection and statement of the vintage. Meticulously crafted barrel by barrel by Winemaker David Natali, First Grade exemplifies the beauty, refinement, and longevity of Zinfandel framed by the individuality of each vintage. Assembled from a selection of vineyards, the First Grade is purposefully blended to age gracefully for years to come.

The 2023 vintage of First Grade was assembled from R.W. Moore Vineyard, Aldo's Vineyard, Grande Vineyard, Stagecoach Vineyard[®], Heminway Vineyard, along with a touch of Petite Sirah from Palisades Vineyard.

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

Vibrant aromas of blackberry, anise, clove, and sandalwood on the nose. Broad and richly textured across the palate with notes of currant, cocoa, white pepper, and baking spices. Finely grained tannins and a long and generous finish complete this benchmark of the 2023 vintage.

191 cases produced



Harvest Oct. 5th to 13th

Aging 15 months

French oak;

38% new

pH 3.62

TA 5.2 g/L

Alcohol 14.8%