

— R O B E R T —
BIALE
V I N E Y A R D S

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2015 BEDROCK VINEYARD SONOMA COUNTY ZINFANDEL

THE RISE OF BEDROCK

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

Vintage Notes: Early harvest yields high quality wine grape crop. In spite of dry conditions, vintners are using words like "quality," "complexity", "ageability", and "excellent" to describe their expectations for the 2015 vintage in Napa Valley. Harvest started and ended with record early dates.

Harvest Dates: 8/26/2015

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.7%

Winemaker's Tasting Notes: Layers of aromas including red fruits, brandied cherries, ginger, lilac blossom, nutmeg and earthy tones. This wine is medium bodied with opulent broad spectrum tannins that hit every corner of the palate. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years.

Only 300 cases produced.