

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

4038 BIG RANCH RD., NAPA, CA 94558
PH: 707.257.7555 | WWW.BIALE.COM

2017 BLACK CHICKEN NAPA VALLEY ZINFANDEL

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with additional grapes from our neighboring winery vineyard in the Oak Knoll District, Black Chicken stands as the ultimate expression of Zinfandel from the cool southern Napa Valley, and perhaps the most famous icon of Napa Valley Zinfandel in general.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9-2-17 to 9-29-17

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

Alcohol: 14.5%

Winemaker's Tasting Notes: The Oak Knoll winegrowing region is prevalent in this wine with its ripe aromatics and juicy acidity. The nose is full of vibrant Bing cherries, raspberries, cinnamon, white cake, fresh purple flowers, subtle dried herb and toasty brown spices. The entry is bright and gives way to supple, round tannins. The lovely finish is the signature of this elegant and remarkably balanced Zinfandel that is immediately drinkable and worthy of 5 to 7 more years of cellar time.

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2017 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: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9/9/2017

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.5%

Winemaker's Tasting Notes: Aromatics of stone fruits, Greek yogurt, orange rind, blueberry, cocoa powder, and earthy tones. A lively entry and medium body with opulent broad-spectrum tannins lead to a long juicy finish. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years. Only 174 cases produced.

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2017 FOUNDING FARMERS NAPA VALLEY ZINFANDEL

ORIGINAL ZIN

This delicious Zinfandel is a tribute to the wine pioneers of Napa Valley who were the first to plant Zinfandel. Across the board they selected vineyard sites that modern soil-savvy winemakers would consider ideal. We now appreciate that the original winemakers knew what they were doing by planting vines on the more elevated, rocky, gravelly, and sloped terrain that is so prized today by those who are pursuing greatness in wine. In this case, Founding Farmers is sourced mainly from grapes grown at Varozza Vineyard, and Old Kraft Vineyard – two of the oldest estates in St. Helena.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9/6/17 and 9/14/17

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.5%

Winemaker's Tasting Notes: The mature and old vines in St. Helena produce a Zinfandel that is very aromatic with notes of black cherries, dark plum, red licorice, pomegranate, orange zest and cocoa powder. The wine has a fresh and clean entry with subtle tannins. A beautiful oak profile and feminine qualities make this wine very approachable. The finish is long and has a juicy mouthwatering character.

Only 246 cases produced.



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2017 HOWELL MOUNTAIN ZINFANDEL, NAPA VALLEY

INTRODUCING BIALE'S FIRST ZINFANDEL FROM NAPA VALLEY'S PRESTIGIOUS HOWELL MOUNTAIN AVA

Napa Valley's true greatness lies in its diversity. 16 AVA's (American Viticultural Areas) are now identified throughout the entire county of Napa – each AVA recognized for geological traits such as soil types and weather patterns that contribute to its unique regional character. High in Napa Valley's eastern Vaca Mountain range, one of these AVA's is defined solely by *elevation* – Howell Mountain. First settled in the 1840's by Isaac Howell, winemakers such as Brun and Chaix, and Keyes soon followed. Wines grown in this sub-region drew world-wide attention to Napa Valley in the 1880's for red wines that won top awards in prestigious international competitions. A century later in 1983, Howell Mountain because of its special uniqueness became distinguished as the first sub AVA within the Napa Valley.

Starting at an altitude of 1,400 ft. above sea level, the vineyards of Howell Mountain are uniquely positioned just above the Pacific Ocean's marine layer of morning fog that encroaches along the length of the Napa Valley on a daily basis throughout the growing season. At this lofty, sunny location summer daytime temperatures are cooler, nights are warmer, breezes are steady and the vines' moderate growing season more gradual. Soils formed on Howell Mountain by volcanic activity are extremely well-drained and the sunlight-soaked vines produce small berries of intense flavors and ripe tannins. Zinfandel thrives and survives here as the conditions for this thinner-skinned variety are ideal. These influences produce concentrated red wines with deep color, chocolaty black fruit and mineral character, fine acidity and balanced tannins. Howell Mountain red wines have a reputation among collectors for complexity, solid structure and long life.

This new Biale Howell Mountain Zinfandel comes from historic, century-old vineyards and displays all the beautiful traits for which Howell Mountain is known. Only 490 cases were made.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9-10-17

Alcohol: 14.9%

Winemaker's Tasting Notes: This substantial wine displays a beautiful array of mocha, dark fruits, cherry candy wrapper, tree fruits, pear tarte tatin and salty/mineral notes that interplay nicely with ripe tannins, supple texture, lasting blackberry flavors and an elegant finish.

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2017 R.W. MOORE VINEYARD COOMBSVILLE, NAPA VALLEY ZINFANDEL

HERITAGE ON HAGEN

Historic Hagen Road runs east-west across Napa Valley's Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region's cool and hilly conditions in southern Napa Valley.

The Moore Vineyard lies smack dab in the district's middle on Hagen Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired dentist, who purchased the property as his first home in the 1980's. This is the oldest vineyard in Coombsville and amazingly enough – the region's only Zinfandel.

This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9-9-17

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: 15.0%

Winemaker's Tasting Notes: Rich and dense aromas of both black and blue fruits. Dark chocolate, toffee, crème brulee, and fresh herbs are also present. This wine has a graceful texture and is nicely balanced with deep mid-palate fruit and fresh acidity. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

Only 425 cases were produced.

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2017 OLD KRAFT VINEYARD ST. HELENA APPELLATION ZINFANDEL

It's a gratifying feeling knowing we helped to save a piece of Napa Valley vineyard history.

Franz Kraft was a prominent winemaker in the earliest days of St. Helena in the period around 1860. His vineyards and winery were on the west side of town on Madrona Avenue. The iconic old native stone winery is now a cellar for the acclaimed Spottswoode Winery and most of the original old vineyards have been replaced – except for an old patch to the north of the winery that is part of the family estate of Bill and Margie Hart.

Instead of tearing out the original Zinfandel and Petite Sirah vines that were planted in the 1890's, Bill and Margie decided to go with the recommendation of vineyard guru Bill Pease who saw potential in the craggy, twisted plants. Bob Biale was brought in to assist and a project ensued to revitalize this rare swath of winemaking history. Bill and Margie agreed to sell all the fruit to Biale with the hope of one day being able to vinify and vineyard-designate this historic wine.

Starting in 2002, drainage, irrigation, soil amendments, pruning, and inter-planting were utilized to bring the vineyard back to productive health, and in 2006 the wine had progressed to the point of being worthy as a new special bottling among the series of Biale Zinfandels. A number of Petite Sirah vines were also part of the vineyard and wine from those grapes has the potential to become a Biale bottling as well.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 8/29/2017

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 24% new. Aged 14 months.

Alcohol: 14.6%

Winemaker's Tasting Notes: This is an elegant wine with hints of tropical fruits, cinnamon, orange rind, white pepper and vanilla. The 2017 Old Kraft Zinfandel has a light and fresh entry and gentle tannins that build into a lengthy finish.

417 cases were produced.

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2017 PARTY LINE

NORTH COAST ZINFANDEL

Party Line is a throwback to the old days of Zinfandel when California's wine-growing families made wine for every-day consumption. In old Napa, a teenaged egg and produce farmer named Aldo Biale employed the code name 'black chicken' on the phone to keep his bootleg jugs of homegrown and homemade Zinfandel a secret from neighbors and authorities. Vibrant and versatile, Robert Biale Vineyards' Party Line is a fully legal classic Zinfandel from vineyards within California's North Coast region.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9-22-17 and 10-16-17

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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: The 2017 Party Line is a fun and light hearted red wine that is made to enjoy now. Layered with aromatics of dusty strawberries, red licorice, black cherries and raspberry taffy. The entry is soft and weighty with succulent mid palate tannins that make for a long and juicy finish.

508 cases produced.

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2017 ROYAL PUNISHERS

RUTHERFORD, NAPA VALLEY PETITE SIRAH

Petite Sirah was the most commonly planted grape in Napa Valley for nearly a century and now we are witnessing a resurgence and new appreciation for this historic hero variety!

Known for its dark color, firm structure, and deep blue and black fruit flavors, it is perfectly suited to Napa Valley's moderate and dry growing season.

Petite Sirah was also a favorite grape among winemakers looking to pump up underpowered wines in need of deep fruit, color, and structure. Its natural versatility made it a great counterpart to all red varieties including Zinfandel, and Cabernet Sauvignon.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: September 23, 2017

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 30% new. Aged 17 months.

Alcohol: 14.9%

Winemaker's Tasting Notes: The 2017 Royal Punishers has a deep, blackish blue color profile. Aromas of dusty currants, blueberry, quince, violets, figs, molasses, graphite and baked rye. The entry is weighty with a broad mid-palate structure which has layers of ripe, black fruit flavors. The oak profile is balanced and the tannins are mouthwatering and medium grained which hold the fruit profile and carry a long, lingering finish.

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2017 NONNA'S VINEYARD SANGIOVESE OAK KNOLL DISTRICT

In 1992, one year after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Christina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

Vintage Notes: The 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9-23-17

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 degrees Fahrenheit. 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 16 months.

Alcohol: 14.0%

Winemaker's Tasting Notes: This wine has aromas of Bing cherries, rhubarb, strawberries and red plum with hints of chamomile and savory spice. Medium bodied with a clean and bright entry. Full textural tannins with nice acidity make this a perfect wine for pairing with food. Drink now or cellar through 2021.

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2017 VALSECCHI VINEYARD CARNEROS DISTRICT SONOMA VALLEY ZINFANDEL

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 prideful 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 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9/12/2017

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 25% new. Aged 14 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: This wine makes you want to take a bite out of it. Strawberry, red plum, rhubarb, lychee, pastry and herbes de Provence are present in the nose of this lovely wine. It has concentrated fruit with a creamy texture and a punch of acidity which makes for a long mouthwatering finish.

Only 80 cases produced.

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2017 VAROZZA VINEYARD

ST. HELENA APPELLATION ZINFANDEL

THE REAL DEAL

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 the 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 1800's 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 2017 growing season started out with ideal weather conditions. After a very wet winter, there was plenty of moisture available to the vines which made for vigorous canopy growth and a healthy crop load. Summer temperatures were well above average and then a series of heat spikes at the end of the growing season quickly pushed the Zinfandel to perfect ripeness.

Harvest Dates: 9/6/17 and 9/14/17

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: 14.6%

Winemaker's Tasting Notes: This wine has rich aromatics of black cherry, dark plum, jasmine tea leaf, root beer and graham cracker. It has a plush and creamy mouthfeel that blankets the entire palate with viscosity and weight. This is a decadent Zinfandel that is drinking beautifully right out of the gate.

Only 332 cases were produced.

