

— 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

## 2018 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:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 9-29-18 and 10-12-18

**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:** 14.6%

**Winemaker's Tasting Notes:** The 2018 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.

978 cases produced.