



4038 BIG RANCH RD., NAPA, CA 94558
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2014 BASIC BLACK SONOMA COUNTY PROPRIETARY RED WINE

THE CLASSIC FASHION STATEMENT

We are very excited about this particular new release. This phenomenal red wine blend has been in the works for years and may very well be the most complex and captivating wine we have ever released. No kidding! Working for decades now with old field blend vineyards, we have come to appreciate the magic of co-fermentation. That is, combining multiple grapes together at harvest in the vat in order for them to ferment together. It's an old-world idea, kind of like letting all the ingredients of the stew simmer together rather than adding them at the end. This approach is gaining more and more interest among serious winemakers especially for those working with Zinfandel field blends. For years it has been a goal of ours to find the right proportions of different fruit from different sites in order to produce a new Biale blend that displays the best of everything. Rather than a random mish mosh, this landmark 2014 wine is a co-fermented reserve blend of 25% Syrah, 22% Grenache, 20% Petite Sirah, 10% Carignane, 8% Zinfandel, 7% Mourvedre, 5% Alicante and 3% Tempranillo

Vintage Notes: A warm, dry spring brought early bud break, helped with canopy vigor, berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Harvest Dates: 9-15-14 and 9-16-14

Winemaking: The individual lots of multiple varietals coming from multiple vineyards were added together in one tank for a co-fermentation. The must was cold soaked at 50 ° F for 4 days until the last lot was ready for harvest and added in. At this time, the must was inoculated with a commercial yeast strain. Fermentation was complete after 14 days in an open top tank with two to three punch downs per day for color and tannin extraction. Maximum fermentation temperature was 86 ° F. The wine was lightly pressed to 30% new Burgundy oak barrels. Malolactic fermentation was completed in barrels. The wine was aged in barrels for 17 months.

Alcohol: 15.4%

Winemaker's Tasting Notes: A complex wine with many layers. The 2014 Basic Black is loaded with bass notes and complex undertones which interplay beautifully with exploding aromas of blackberry, violets, spiced ham, cinnamon, graphite, rosemary, and an earthy forest floor component. Flavors of dark chocolate and dark fruits are integrated and proportioned across a foundation of dense tannins for a beautiful mouth feel, fresh and snappy acidity, and ripe fruit.

Only 397 cases were produced.