

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

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2015 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: 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: 9/2 – 9/21, 2015

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: 15.2%

Winemaker’s Tasting Notes: The mature and old vines in St. Helena produce a Zinfandel that is very aromatic with notes of dried cherries, plum and rich spices. The wine has a nice minerality to it with a lush mouth feel and feminine qualities. The finish is long and has a juicy mouthwatering character.

Only 200 cases produced.