



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

2015 STAGECOACH VINEYARD NAPA VALLEY ZINFANDEL

NO HORSING AROUND

We are most proud of our project at Stagecoach Vineyards; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era.” Stagecoach Vineyards in its entirety is no ordinary vineyard location – it is more like its own district in and around Atlas Peak, Pritchard Hill, and Oakville that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. Managing owner, Jan Krupp, has cleared literally mountains of the reddish brown rock to allow for planted vines. And there’s plenty more where those came from! Situation is with Biale, we are the only guys on the mountain daring and dedicated enough to be producing a Zinfandel. But, after tasting it over ten years of winemaking – it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. Not to mention savoring the view of the whole Napa Valley, it takes your breath away.

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: 8-26-15 and 9-11-15

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 2015 Stagecoach is not just a captivating Zinfandel, but a serious red wine that shows the traits of what makes Napa Valley wines renowned and in-demand around the world. Layered, nuanced, sophisticated, and redolent with rustic and earthy aromatics. Wild blackberries, notes of dried sage, wild iris and compote of mixed berries. Firm and succulent mid-palate tannins with a cleansing snap of acidity make for a long and juicy finish. This is a Zinfandel to drink and keep for five years or more.

453 cases produced.