

— 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

## 2015 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:** Early harvest yields high quality wine grape crop. In spite of dry conditions, vintners are using words like “quality,” “complexity”, “age-ability”, and “excellent” to describe their expectations for the 2015 vintage in Napa Valley. Harvest started and ended with record early dates.

**Harvest Dates:** 8/26-27, 2015

**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:** 14.8%

**Winemaker's Tasting Notes:** This wine has a dark fruit profile with dark berries, black and red cherry, black tea, dusty minerality and earthy tones. It has a plush mouthfeel and a graceful texture. Varozza Zinfandel has a devout following among the “Biale Beloved” and this 2015 will not disappoint. This is a tremendous Zinfandel that will live a long life and drink beautifully in the short term, too.

Only 350 cases were produced.