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## 2016 ROSATO DRY ROSÉ, CALIFORNIA

### **VIBRANT, FRESH, AND VERSATILE**

This is the new edition of our dry Rosato that has become a darling around the winery, and a favorite among the rosé aficionados of the Biale Beloved.

Made in very small quantities for the spring and summer seasons ahead, this version by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel for added complexity and structure. This is a wonderful dry wine to keep on hand, chilled, for whenever the moment strikes you: with antipasti, picnic lunches, light meals of fish or fowl, the classic salade Niçoise or simply sometimes as the refreshing reset button after a long day.

**Vintage Notes:** The 2016 growing season was near-perfect with an early start and ideal weather conditions throughout. A relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. The season wrapped up beautifully as the first significant fall rainstorm arrived on October 14<sup>th</sup> – just after the last of our grapes were picked.

**Harvest Dates:** 9-6-16 (Sangiovese) to 9-27-16 (Zinfandel)

**Winemaking:** The core of this wine was made using whole cluster pressed Sangiovese grapes. The winemaker used saignée of Zinfandel to layer color, aroma and flavor. It was fermented in stainless steel barrels and neutral French oak barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lees aged for body and texture.

**Alcohol:** 13%

**Winemaker's Tasting Notes:** A beautiful bubblegum hue attracts the eye and the nose is treated to cherry and plum blossoms, fresh apricot, golden apple, Bartlett pear, Watermelon Jolly Rancher®, saline, chalk dust, fresh herb such as thyme, sage and rosemary. This wine has a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in!

Optimum serving temperature: 46° F – 58° F.

Only 305 cases made.