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2016 R.W. MOORE VINEYARD Coombsville, Napa Valley Zinfandel

HERITAGE ON HAGEN

Historic Hagen Road runs east-west across Napa Valley's Coombsville Appellation. Close to San Francisco Bay, this newly recognized rural district near the city of Napa is quickly gaining recognition for producing many elegant, polished, and finely balanced wines from many varieties – red and whites – that speak to the region's cool and hilly conditions in southern Napa Valley.

The Moore Vineyard lies smack dab in the district's middle on Hagen Road adjacent to Sarcos Creek with a looming Mt. George to the east. This is where the family of a seafarer by the name of Pleasant Ashley Stevens planted vines in 1905. Most of those vines still exist today thanks to the dedicated farming and wisdom of Bill Moore, a retired dentist, who purchased the property as his first home in the 1980's. This is the oldest vineyard in Coombsville and amazingly enough – the region's only Zinfandel.

This vineyard is especially important to the wine industry now as its genetic heritage is being carefully preserved and propagated through the U.C. Davis Heritage Vineyard project. In other words, the genetic material from these historic vines is being saved for future generations of winemakers. In the meantime, we get to enjoy the immense pleasures that this Zinfandel brings.

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 14th – just after the last of our grapes were picked.

Harvest Dates: 9/20/2016

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: 15.0%

Winemaker's Tasting Notes: Rich and dense aromas of both black and blue fruits. Dark chocolate, toffee, black tea and fresh herbs are also present. This wine has a graceful texture and is nicely balanced with deep mid-palate fruit and fresh acidity. This is a very age-worthy wine which will continue to improve for the next 5-7 years.

Only 433 cases were produced.