

— ROBERT —
BIALE
VINEYARDS

2023 MONTE ROSSO VINEYARD®

MOON MOUNTAIN, SONOMA COUNTY ZINFANDEL

There is nothing quite like it. Huge, twisting, gnarled, mountain-rooted Zinfandel vines with a view of Sonoma Valley, San Francisco, and the Bay Area—thriving plants that are still producing thrilling wines since their origins in the 1880s. It is said that the roots run up to 40 feet deep. Louis M. Martini purchased this lofty site on the Sonoma side of the Mayacamas shortly after Prohibition. Labeled originally as “California Mountain” Zinfandel, it became the source for many compelling, age worthy, and underrated bottlings under Martini’s namesake label. The Martini Winery has shared some of the prized fruit over the decades with several Zinfandel winemakers, and the Monte Rosso Vineyard® has gone on to achieve legend status on the Martini label and on others, including Biale. The vineyard has been under the ownership of E. & J. Gallo Winery since the early 2000’s who continue to farm this historic site with the utmost care.

At an average of about 1100’ elevation, with its reddish volcanic soils filled with rock and iron, Monte Rosso speaks clearly and firmly as to its sense of place. Try visualizing those pioneering laborers digging into a remote Californian mountainside simply to grow delicious wine. To Biale, Monte Rosso® is a national treasure and we are proud to be one of the fortunate winemakers since 1995 to craft a classic from this rare repository of some of America’s most historic grapevines. Long live Monte Rosso®!

VINTAGE NOTES:

The 2023 season was one of the coolest vintages in more than a decade that, as time progressed, showed all the markings of the spectacular vintage that ended up in the bottle. Several years of drought were erased in a single season as rains began just after the completion of the 2022 harvest and continued through the spring of 2023. Ample ground water and cool temperatures delayed budbreak until April with flowering in mid-May. Moderate temperatures through the spring and summer allowed for balanced maturation across all vineyards - allowing us to pick at the perfect intersections of flavor, sugar, acid, and tannin maturity. Harvesting at Robert Biale began with earlier sites in September while moderate heat at the start of October accelerated picking that lasted through the end of the month.

WINEMAKER’S TASTING NOTES

A characteristically Moon Mountain note of chaparral underlies aromas of blackberry, anise, and pomegranate molasses. Driven by Monte Rosso’s® distinctive vibrant acidity, the palate shows flavors of cedar, black cherry, dried herbs, and nutmeg. Finely woven tannins extend the wine towards an elegant finish.

244 cases produced



Harvest	September 20 th
Aging	15 months French oak; 30% new
pH	3.63
TA	5.7 g/L
Alcohol	14.9%