

— ROBERT —
BIALE
VINEYARDS

2023 MORISOLI VINEYARD

RUTHERFORD, NAPA VALLEY ZINFANDEL

Morisoli Vineyard is situated along Niebaum Lane in Rutherford, California, just west of Highway 29. This contiguous, 53-acre vineyard sits at the base of Mt. St. John in alluvial soils that have slowly eroded from the Mayacamas Mountain range. These well-drained, gravelly bale-clay and Pleasanton-loam soils yield wines of great complexity, firm tannins, and abundant fruit flavors.

The Morisoli family has farmed this vineyard since 1902 when the first of five generations settled in the heart of Napa Valley. The Zinfandel for Biale is sourced from the head-trained Zinfandel vines dating back to 1985, surrounded by rows of Cabernet Sauvignon. The winemaking style respects the terroir that the vines are grown in, known as “Rutherford dust,” with light, gravelly soils which produce a bold and complex wine.

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

Notes of raspberry, cedar, currant and white pepper on the nose. Rich, yet nimble on the palate with vibrant acidity and flavors of orange peel, strawberry preserves, clove and thyme. The wine finishes with generous length and is framed by the characteristically fine-grained tannins of the Rutherford “dust.”

408 cases produced.



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| Harvest | October 9 th |
| Aging | 9 months French oak; 25% new |
| pH | 3.80 |
| TA | 4.6 g/L |
| Alcohol | 14.8% |