

— ROBERT —
BIALE
VINEYARDS

2024 ROSATO
DRY ROSÉ, CALIFORNIA

Made in very limited quantities for the spring and summer seasons, this vintage by winemaker David Natali is made from a base of Sangiovese grapes, whole cluster pressed and blended with a small amount of Zinfandel saignée 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:

With soils well-saturated from winter rains, the 2024 season began with budbreak in late March at earlier sites and progressed across all vineyards by early April. Healthy canopy growth fueled by warming spring temperatures followed. Flowering, starting in mid-May, was punctuated by cooler temperatures, extending the berry set period and increasing some variability within blocks and clusters. A warm summer followed, with some areas outside of the Oak Knoll recording a record number of days over 100°F in June and July. Veraison was completed, under more moderate temperatures by mid-August with harvest beginning by the end of the month. Cooling in the middle of September slowed the pace of harvest, allowing exceptional development of flavors and tannins. Warming towards the end of September combined with an early-October heat wave, pushed harvest to a close.

WINEMAKER'S TASTING NOTES

Bright aromas of jasmine, strawberry and lime zest on the nose with notes of white peach and slate on the palate. Mouthwatering acidity carries the wine through to a refreshing finish. Best enjoyed in the first year of release.

250 cases produced



Harvest	September 5 th
Aging	4 month; 100% Stainless
pH	3.14
TA	5.8 g/L
Alcohol	12.4%