



4038 BIG RANCH RD., NAPA, CA 94558
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2016 BASIC BLACK SONOMA COUNTY PROPRIETARY RED WINE

THE CLASSIC FASHION STATEMENT

This phenomenal red wine blend has been in the works for years and is the most complex and captivating wine we make. Working for decades now with old field blend vineyards, we have come to appreciate the magic of co-fermentation. That is, combining multiple grapes together at harvest in the vat in order for them to ferment together. It's an old-world idea, kind of like letting all the ingredients of the stew simmer together rather than adding them at the end. This approach is gaining more and more interest among serious winemakers especially for those working with Zinfandel field blends. For years it has been a goal of ours to find the right proportions of different fruit from different sites in order to produce a new Biale blend that displays the best of everything. Rather than a random mish mosh, this landmark 2016 wine is a co-fermented reserve blend of 22% Early Burgundy, 17% Syrah, 17% Zinfandel, 14% Carignan, 12% Petite Sirah, 12% Grenache, 6% Alicante Bouschet.

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: 9-16-16 to 9-18-16

Winemaking: The individual lots of multiple varietals coming from multiple vineyards were added together in one tank for a co-fermentation. The must was cold soaked at 50 ° F for 4 days until the last lot was ready for harvest and added in. At this time, the must was inoculated with a commercial yeast strain. Fermentation was complete after 14 days in an open top tank with two to three punch downs per day for color and tannin extraction. Maximum fermentation temperature was 86 ° F. The wine was lightly pressed to 30% new Burgundy oak barrels. Malolactic fermentation was completed in barrels. The wine was aged in barrels for 17 months.

Alcohol: 14.5%

Winemaker's Tasting Notes: The 2016 Basic Black is loaded with complex undertones which interplay beautifully with exploding aromas of blackberry, violets, cocoa, cured ham, cinnamon and wet earth. Flavors of dark chocolate and dark fruits are integrated and proportioned across a foundation of dense mid palate tannins which lead to a long finish

607 cases were produced.