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2016 ROYAL PUNISHERS RUTHERFORD, NAPA VALLEY PETITE SIRAH

Petite Sirah was the most commonly planted grape in Napa Valley for nearly a century and now we are witnessing a resurgence and new appreciation for this historic hero variety!

Known for its dark color, firm structure, and deep blue and black fruit flavors, it is perfectly suited to Napa Valley's moderate and dry growing season.

Petite Sirah was also a favorite grape among winemakers looking to pump up underpowered wines in need of deep fruit, color, and structure. Its natural versatility made it a great counterpart to all red varieties including Zinfandel, and Cabernet Sauvignon.

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: September 21-24, 2016

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 30% new. Aged 17 months.

Alcohol: 14.9%

Winemaker's Tasting Notes: The 2016 Royal Punishers has a healthy deep, dark blue/black color profile. Aromas of plum, quince, violets, figs, molasses, graphite and marbled rye awaken the nose. The entry is viscous and weighty, and then it builds into a broad mid-palate structure which has layers of ripe, black fruit flavors. The oak profile is balanced and the tannins are mouthwatering and medium grained which hold the fruit profile and carry a long, lingering finish.

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2016 ROSATO DRY ROSÉ, CALIFORNIA

VIBRANT, FRESH, AND VERSATILE

This is the new edition of our dry Rosato that has become a darling around the winery, and a favorite among the rosé aficionados of the Biale Beloved.

Made in very small quantities for the spring and summer seasons ahead, this version by winemaker Tres Goetting is made from a base of Sangiovese grapes and blended with a small amount of Zinfandel 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: 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: 9-6-16 (Sangiovese) to 9-27-16 (Zinfandel)

Winemaking: The core of this wine was made using whole cluster pressed Sangiovese grapes. The winemaker used saignée of Zinfandel to layer color, aroma and flavor. It was fermented in stainless steel barrels and neutral French oak barrels. Slow and cool fermentation, using commercial yeast strains, to enhance the fruit characters. Sur lees aged for body and texture.

Alcohol: 13%

Winemaker's Tasting Notes: A beautiful bubblegum hue attracts the eye and the nose is treated to cherry and plum blossoms, fresh apricot, golden apple, Bartlett pear, Watermelon Jolly Rancher®, saline, chalk dust, fresh herb such as thyme, sage and rosemary. This wine has a pleasing saliva-inducing tartness, and a savory gentle touch of red wine tannins. Best to drink in its first year of release, these bottles go fast as the season kicks in!

Optimum serving temperature: 46° F – 58° F.

Only 305 cases made.



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2016 NONNA'S VINEYARD SANGIOVESE OAK KNOLL DISTRICT

In 1992, one year after we started the winery, Aldo converted a small vineyard block behind his house to Sangiovese and named it after his mother. It turned out to be so good that we broke from our Zinfandel course and added it to the Biale repertoire.

An immigrant from northern Italy, Nonna, met her life partner Pietro Biale, also of northern Italy, while working in San Francisco. Together they saved and bought a small farm in Napa and raised walnuts, prunes, chickens, eggs, and of course Zinfandel grapes. When Pietro died in 1942, it was Christina who took over the farming and kept the ranch going.

What we've learned about Sangiovese is that it is prolific and needs to be kept in check. With that accomplished through some intensive farming, the wine takes on depth and complexity and vivid flavors. We've also found our Sangiovese to be cellar worthy – they age surprisingly well.

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: 9-23-16

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 degrees Fahrenheit. 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 16 months.

Alcohol: 14.5%

Winemaker's Tasting Notes: This wine is full of rustic red fruit aromas including Bing cherries, rhubarb, strawberries and plum as well as hints of chamomile and savory spice. Medium bodied with a clean and bright entry. Full textural tannins with nice acidity make this a perfect wine for pairing with food. Drink now or cellar through 2020.



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2016 STAGECOACH VINEYARD NAPA VALLEY ZINFANDEL

NO HORSING AROUND

We are most proud of our project at Stagecoach Vineyards; what we have boldly called “the most serious planting of Zinfandel in Napa Valley’s modern era.” Stagecoach Vineyards in its entirety is no ordinary vineyard location – it is more like its own district in and around Atlas Peak, Pritchard Hill, and Oakville that encompasses hundreds of acres of prime mountain vineyards that supply dozens of winemakers with some of their most prized grapes. Managing owner, Jan Krupp, has cleared literally mountains of the reddish brown rock to allow for planted vines. And there’s plenty more where those came from! Situation is with Biale, we are the only guys on the mountain daring and dedicated enough to be producing a Zinfandel. But, after tasting it over ten years of winemaking – it’s worth all the expense, trouble, and long treks up beyond Atlas Peak. Not to mention savoring the view of the whole Napa Valley, it takes your breath away.

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: 9-9-16 and 9-21-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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: 14.8%

Winemaker’s Tasting Notes: The 2016 Stagecoach is not just a captivating Zinfandel, but a serious red wine that shows the traits of what makes Napa Valley wines renowned and in-demand around the world. Layered, nuanced, sophisticated, and redolent with bold and ripe aromatics. This wine explodes out of the glass with wild blackberries, jasmine blossom, cola, notes of dried sage, wild iris and compote of mixed berries. Firm and succulent mid-palate tannins make for a long and juicy finish. This is a Zinfandel to drink and keep for five years or more.

424 cases produced.



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2016 VALSECCHI VINEYARD CARNEROS DISTRICT SONOMA VALLEY ZINFANDEL

This vineyard is one of Biale's little gems - a beautiful Zinfandel from a small inconspicuous site just outside the town of Sonoma, off Napa Road. Technically this vineyard lies just within the northern boundary of the Carneros Appellation which makes it very rare indeed – one of only a few Zinfandels and certainly the oldest existing vineyard within this AVA (American Viticultural Appellation).

Carneros (meaning “rams” in Spanish), lying close to San Pablo Bay, has a particularly cool, breezy and foggy maritime climate with soils that were formed millennia ago when it once was submerged by an inland sea. Occasionally fossilized sea shells can be found among the rocks and soils of Carneros vineyards. Easy access for barges and boats and excellent agricultural conditions made Carneros a prime source for all types of produce and meats that were supplied to early San Francisco – grapes being among the most in demand.

The Valsecchi Vineyard is named for John Valsecchi, who after a life of dairy work, retired to farm the old Zinfandel vineyard near Sonoma he had purchased that was planted around 1900. Under the prideful and loving care of Valsecchi's grandson, Ron Mick, the vineyard has survived with its ton or two of grapes going to Biale since 1995. Hidden behind a farmhouse, you would never notice this patch of twisting and weathered old vines. Now - Valsecchi in the glass -you would sit up and take notice!

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: 9/12/2016

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: This wine makes you want to take a bite out of it. Strawberry, rhubarb, lychee, pastry, turmeric and herb de Provence are present in the nose of this lovely wine. It has concentrated fruit with a creamy texture and a punch of acidity which makes for a long refreshing finish.

Only 100 cases produced.



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2016 VAROZZA VINEYARD ST. HELENA APPELLATION ZINFANDEL

THE REAL DEAL

We tend to forget these days that Napa Valley was founded not by faceless consortiums or companies, but by families. Hard-working farming families that plowed and grinded out a life season by season raising crops by which they made their livings, paid their bills and raised their children. According to the Napa Valley Vintners, Napa Valley which grows only 4% of California wine is surprisingly still 95% family-owned. There still remain a small number of those families that are Napa Valley originals. The Varozzas are one of those.

Jack and Diana Varozza run the same ranch that goes back to Napa's earliest days in the 1800's and has been in their family for over a century – Jack being the grandson of Joseph Varozza and son of Harold Varozza who worked the ranch over their lifetimes.

At the northern edge of their 40 acres in St. Helena bordering York Creek is a patch of classic head-trained Zinfandel vines that, heading south, connects to a younger block of trellised vines. Jack farms it all himself and Biale is the glad recipient of their prime fruit. What delicious Zinfandel they make!

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: 9/6/16 and 9/14/16

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: 14.6%

Winemaker's Tasting Notes: This wine has a dark fruit profile with black cherry, dark plum, black tea, rye bread and earthy tones. It has a plush mouthfeel and a graceful texture. Varozza Zinfandel has a devout following among the "Biale Beloved" and this 2016 will not disappoint. This is a tremendous Zinfandel that is drinking beautifully right out of the gate.

Only 350 cases were produced.



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2016 ALDO'S VINEYARD

ZINFANDEL, OAK KNOLL DISTRICT, NAPA VALLEY

Aldo's father Pietro Biale, an immigrant from a village near Genoa, began farming Zinfandel on Mt. Veeder at the Gier Ranch during prohibition, then several years later on their own property in Napa in 1937. Sadly, Pietro died not long thereafter in an accident while working at a rock quarry – leaving young Aldo and his mother, Christina, to run the ranch. For decades, Aldo, Christina and the Biale family kept their Zinfandel tradition going by preserving and nurturing these nearly 80 year old vines in what is now Napa Valley's Oak Knoll District. These are the oldest vines in Oak Knoll and are close by to where Captain Osborne was the first to plant Zinfandel in Napa Valley in 1860.

Throughout the season, cane by cane, shoot by shoot, leaf by leaf and bunch by bunch, each vine is tended by hand to ensure grapes of integrity, evenness of color, full ripeness and pure Zinfandel flavors. As was the practice in the old days, a sprinkling other varieties are found throughout the vineyard: Petite Sirah, Abouriou, Carignane, Grand noir, Tempranillo, Refosco, Alicante and even Golden Chasselas.

Vintage Notes: The 2016 growing season was near-perfect with an early start and ideal weather conditions throughout. With 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: 9-10-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

Alcohol: 14.9%

Winemaker's Tasting Notes: The Oak Knoll winegrowing region is prevalent in this wine with its dark color, ripe aromatics and juicy acidity. Aromas of ripe strawberries, lavender, dried flowers, pear tartan, maple and black cherry. The wine is concentrated yet fresh with an entry that is luxurious and pillowy soft. The tannins are supple and round. The wine is remarkably balanced with an elegant mouthwatering finish. It is immediately drinkable and worthy of 5 to 7 more years of cellar time.



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2016 GAUDI CARLI CALISTOGA APPELLATION, NAPA VALLEY BARBERA

CLASSIC CARLI

Next to Petite Sirah, Barbera may be the most underappreciated grape in California. In Napa Valley, where the “savage grape” Cabernet Sauvignon is king, Barbera is practically non-existent. Maybe that’s why we love the rare Gaudi Carli vineyard so much – we have a big soft spot for stray dogs. This one happens to have a huge heart plus pedigree. Barbera is one of the classic varieties of northern Italy and produces some of our favorite wines to serve with meals.

At Gaudi Carli in Calistoga, we are dealing with a little patch of the only old vine Barbera we know of in Napa Valley and it is loaded with character. Who we have to thank for sticking with this 80 year-old vineyard is the Torrigino family, who together over decades, have kept the scant last acre of Gaudi Carli’s original vineyards going. Just amazing it’s still there...

The 2016 Gaudi Carli Barbera is an absolutely delicious wine to serve for several years to come. It pairs well with hearty soups, stews, grilled sausages, and pizzas with sun dried tomatoes. It is also a perfect match to buttery mushrooms.

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: 9-29-16

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 18% new. Aged 14 months. Just 49 cases produced.

Alcohol: 13.2%

Winemaker’s Tasting Notes:

Rustic red fruits fill the nose along with Bing cherry, plum, Iris, cinnamon and root beer. Medium light bodied with fleshy tannins lend way to some, earthier Barbera flavors of cassis, blackberry and porcini mushroom. This Old-World style wine has a nice balance of fresh acidity which makes for a mouthwatering finish.



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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 26% Grenache, 19% Early Burgundy, 17% Tempranillo, 14% Syrah, 12% Carignan, 12% Zinfandel.

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.

601 cases were produced.

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2016 BLACK CHICKEN NAPA VALLEY ZINFANDEL

Sourced from the same family vineyard that Aldo, Nonna, Bob Biale and the Biale family have farmed their whole lives, with additional grapes from our neighboring winery vineyard in the Oak Knoll District, Black Chicken stands as the ultimate expression of Zinfandel from the cool southern Napa Valley, and perhaps the most famous icon of Napa Valley Zinfandel in general.

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: 9-2-16 to 9-29-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for fourteen months.

Alcohol: 14.7%

Winemaker's Tasting Notes: The Oak Knoll Winegrowing region is prevalent in this wine with its dark color, ripe aromatics and juicy acidity. The nose is full of vibrant black cherries, dried fig, pomegranate, wild black berry, fresh dark flowers, subtle dried herb, toasty brown spices and fruit cake...The entry is soft and weighty and gives way to supple, round tannins. The lovely finish is the signature of this elegant and remarkably balanced Zinfandel that is immediately drinkable and worthy of 5 to 7 more years of cellar time.



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2016 BEDROCK VINEYARD SONOMA COUNTY ZINFANDEL

THE RISE OF BEDROCK

This is something of a golden era for Zinfandel. Old vines and historic sites that were long overlooked and nearly forgotten over decades are enjoying new notoriety among sommeliers and wine-lovers as our peer group of devout Zinfandel winemakers work to take Zinfandel to new heights. We know that Zinfandel, when treated expertly on proven historic sites, produces red wines that hold their own among the world's more famous European varieties. (We do know now that Zinfandel is an ancient grape whose origin was along the Adriatic coast and goes back centuries in Central Europe.) And let's say it: Zinfandel simply provides more smiles per bottle than any other red wine. Period.

One of the oldest and grandest Zinfandel vineyards of them all is situated in the heart of Sonoma Valley. It traces back to the Civil War era, was replanted in the 1880's under the ownership of Senator George Hearst, and came under its new ownership in the 2000's. Father and son, Joel and Morgan Peterson, took over what had been known as the Madrone Ranch, renamed it Bedrock, and began the long process of carefully restoring it to its former health and glory. Several top Zinfandel winemakers were invited to share fruit from the various blocks on this sizeable ranch that includes not only old Zinfandel vines, but Carignane, Alicante, Petite Sirah, Mataro and various other forgotten varieties that the old winemakers loved to plant together in a field blending system called "mixed blacks." Our Bedrock Zinfandel comes from a select block of non-irrigated 1880's vines that still kick out some delicious grapes.

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: 9/9/2016

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.8%

Winemaker's Tasting Notes: Layers of aromas including red fruits, dried herbs, orange rind, vanilla, cocoa powder, parsnips and earthy tones. This wine is medium bodied with opulent broad spectrum tannins that hit every corner of the palate. This wine is pleasurable now and will be drinking beautifully over the next 3-5 years.

Only 278 cases produced.



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2016 FALLERI VINEYARD NAPA VALLEY ZINFANDEL

This historic little vineyard of head-trained vines at the edge of town in Calistoga was planted by immigrant Argentina Falleri in 1924. The vineyard was maintained by Argentina's daughter Olivia and today is cared for by Argentina's granddaughter, Sonya Spencer. Only 95 cases were produced from this relic of Calistoga history.

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: 9/12/2016

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 20% new. Aged 14 months.

Alcohol: 14.3%

Winemaker's Tasting Notes: Aromas of apricot, pink taffy, yellow plum and dried strawberry. Medium bodied with light delicate tannins and a snappy acidity. This is a wine which will pair well with many fares.

Only 95 Cases Produced.



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2016 FOUNDING FARMERS NAPA VALLEY ZINFANDEL

ORIGINAL ZIN

This delicious Zinfandel is a tribute to the wine pioneers of Napa Valley who were the first to plant Zinfandel. Across the board they selected vineyard sites that modern soil-savvy winemakers would consider ideal. We now appreciate that the original winemakers knew what they were doing by planting vines on the more elevated, rocky, gravelly, and sloped terrain that is so prized today by those who are pursuing greatness in wine. In this case, Founding Farmers is sourced mainly from grapes grown at Varozza Vineyard, and Old Kraft Vineyard – two of the oldest estates in St. Helena.

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: 9/6/16 and 9/14/16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 20% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.8%

Winemaker's Tasting Notes: The mature and old vines in St. Helena produce a Zinfandel that is very aromatic with notes of Bing cherries, red plum, red licorice, cinnamon, and rich spices. The wine has a fresh and clean entry with fleshy tannins that envelope the palate. A beautiful oak profile with a lush mouth feel and feminine qualities make this wine very approachable. The finish is long and has a juicy mouthwatering character.

Only 276 cases produced.

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4038 BIG RANCH RD., NAPA, CA 94558
PH: 707.257.7555 | WWW.BIALE.COM

2016 FIRST GRADE NAPA VALLEY ZINFANDEL

Do you still have ol' schoolmates you have known since first grade? Bob and Dave are Napa Valley winery founders who are authentic examples. They were taught by Irish Sisters of Mercy, the Christian Brothers, Dominican nuns, and numerous lay teachers. Today, the Biale winery in Napa Valley's Oak Knoll District stands just about a mile from Bob and Dave's neighborhood elementary and high schools—St. Apollinaris and Justin Siena, their neighborhood homes, and the Biale family ranch. 'Napa local' does not get any more authentic than that!

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: 9-2-16 to 9-19-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 50% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

Alcohol: 14.8%

Winemaker's Tasting Notes: The wine is silky, sleek, energetic, aromatic, and layered with a spectrum of black and red fruit character. The base blend stood out from the beginning at fermentation and was culled from three Oak Knoll District Biale estate vineyard blocks. A small percentage of Zinfandel is also added from Howell Mountain, Chiles Valley, and the Grande Vineyard to round it off. The final blend was finished with touches of Alicante and Grenache and then aged 16 months in 50% new medium plus toasted French oak Burgundy barrels. This is a stunning array of Zinfandel goodness—think blackberry liqueur, raspberry preserves, fig newton, graham cracker, roasted walnut, cinnamon, clove, and dried flowers. It dazzles above the glass, resonates on the mid palate, and shimmers on the finish. It is exemplary of the Biale house style wherein balance and refinement are everything. There is a burst of Zinfandel essence and vineyard expression in this diligently-farmed wine with the nuances and detail that reflect highly-focused veteran craftsmanship. All the fundamentals are there for a marathon run in the cellar of 10 years or more. Only 94 cases produced.



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2016 GRANDE VINEYARD ZINFANDEL, NAPA VALLEY

Just east of the historic Silverado Trail near the town of Napa, lies an old Zinfandel vineyard that is one of our favorite historic family stories in Napa Valley.

Dorothy Rossi and her son, Tony Rossi, take care of an old-vine vineyard that was planted by Dorothy's father, Theodosio Grande, in 1920—the same year that Dorothy was born!

This family tradition is a classic example of what gave birth to the international stature that today's Napa Valley now enjoys. At the turn of the 20th Century, immigrants settled in California's rural valleys to farm fruits and vegetables, livestock, poultry, raise their own food, and grow wine grapes, mostly Zinfandel, (and Petite Sirah) to sell to winemakers and to make their own wine. Zinfandel was the consensus favorite among wine growers in early California: a hearty producer and highly flavorful grape that was perfectly suited to the healthy soils and sunny climate of California.

Theodosio Rossi was no exception. Having arrived in Napa from Venice, Italy, Theodosio soon planted Zinfandel, pears, prunes, and walnuts. He also built a farmhouse, chicken coop and barn, all of which still exist, as though having been preserved in some sort of agrarian time capsule.

Driving into the Rossi property today is like going back in time to the early days of Napa Valley. Not much has changed. Dorothy and Tony tend daily to the vines, coops and orchard. And every autumn the pickers hand-harvest perfect bunches of Zinfandel into bins. Starting in 2001, all those Zinfandel bunches began to be delivered to the Biale winery, where we cherish the fruits of the labors of Theodosio Grande and his offspring – a genuine and sweet family tradition that daily reminds us of Napa Valley's agricultural origins

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: 9/2/16 and 9/10/16

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Gravity fed into open-top fermenters and punched down three times per day. Pressed to Burgundian oak – 22% new. Aged 14 months. Only 392 cases produced.

Alcohol: 14.7%

Winemaker's Tasting Notes: Layers of aromatics including red plum, strawberry, graham cracker, peach, dried herbs, currants, and white pepper. Soft entry with medium weight that is fresh and supple. Building tannins with flavors of blackberry, quince, and spiced cake. This wine has a long finish showing great aging potential.

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2016 LIMERICK LANE RUSSIAN RIVER APPELLATION ZINFANDEL

We are tremendously honored to be releasing our third edition of Zinfandel from the historic Limerick Lane Vineyard, located near Healdsburg at the northeast corner of the cool Russian River AVA. This vineyard was first planted in 1910. Today, the estate vineyard comprised of historic vines as well as newer plantings is owned by longtime grape grower and Biale fan Jake Bilbro. Jake is producing wines under the updated Limerick Lane label and is sharing small amounts of his prized fruit with only top producers.

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 Date: 9-6-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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: 14.8%

Winemaker's Tasting Notes: Inky in color with attractive aromatics. Wild blackberry, cola, tobacco leaf, molasses cinnamon and graham cracker. A lively entry with the weight of bold fruit and a popping acidity lends itself to a long and mouthwatering finish. This is a very age worthy wine.

Only 92 cases produced.



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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 428 cases were produced.



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2016 MONTE ROSSO ZINFANDEL, MOON MOUNTAIN, SONOMA COUNTY

There's 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 1880's. Even the most jaded wine veterans are struck with awe upon seeing the great Monte Rosso Vineyard.

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 other labels, including Biale.

At an average of about 1500' elevation, with its reddish volcanic soils filled with rock and iron, Monte Rosso speaks clearly and firmly as to its sense of place. Sometimes wine newbies wonder what all the fuss is about in red wines, but this is one of those examples of fine red so filled with tantalizing character that you can't help but sit back, sip slowly, and ponder the power of the site.

Try visualizing those pioneering laborers digging into a remote Californian mountainside simply in order to grow delicious wine. To Biale, Monte Rosso is a national treasure and we are proud to be one of the fortunate winemakers to craft a classic from this rare repository of some of America's most historic grapevines. Long live Monte Rosso!

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: 8-30-16

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 23% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months. 268 cases produced.

Alcohol: 14.4%

Winemaker's Tasting Notes: Aromas of white peach, cherry blossom, acai berry and red vine licorice as well as cinnamon, wild iris and ginger. A lively entry with good weight enhances the minerality and the zesty, natural acidity of this wine. Mountain tannins assure us of this wine's graceful aging potential.



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2016 OLD KRAFT VINEYARD ST. HELENA APPELLATION ZINFANDEL

It's a gratifying feeling knowing we helped to save a piece of Napa Valley vineyard history.

Franz Kraft was a prominent winemaker in the earliest days of St. Helena in the period around 1860. His vineyards and winery were on the west side of town on Madrona Avenue. The iconic old native stone winery is now a cellar for the acclaimed Spottswoode Winery and most of the original old vineyards have been replaced – except for an old patch to the north of the winery that is part of the family estate of Bill and Margie Hart.

Instead of tearing out the original Zinfandel and Petite Sirah vines that were planted in the 1890's, Bill and Margie decided to go with the recommendation of vineyard guru Bill Pease who saw potential in the craggy, twisted plants. Bob Biale was brought in to assist and a project ensued to revitalize this rare swath of winemaking history. Bill and Margie agreed to sell all the fruit to Biale with the hope of one day being able to vinify and vineyard-designate this historic wine.

Starting in 2002, drainage, irrigation, soil amendments, pruning, and inter-planting were utilized to bring the vineyard back to productive health, and in 2006 the wine had progressed to the point of being worthy as a new special bottling among the series of Biale Zinfandels. A number of Petite Sirah vines were also part of the vineyard and wine from those grapes has the potential to become a Biale bottling as well.

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: 8/29/2016

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and punched down three times per day. Pressed to Burgundian oak – 24% new. Aged 14 months.

Alcohol: 14.6%

Winemaker's Tasting Notes: This is a fragrant wine with hints of tropical fruits, peppermint, orange rind, pomegranate, clove and vanilla bean. The 2016 Old Kraft Zinfandel has a luxurious palate with a silky entry and gentle tannins that build into a lengthy finish.

448 cases were produced.

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2016 PALISADES VINEYARD

PETITE SIRAH, CALISTOGA, NAPA VALLEY

Domenico Barberis sure knew great potential when he saw it. The young immigrant was from the same village in Italy, Murialdo, as Bob Biale's grandmother – Nonna Christina Biale. Barberis came to Calistoga in 1902 and soon thereafter was able to start a vineyard and ranch as well as his large family on a scenic property on Horns Creek.

This eastern side of Calistoga features the spectacular geological formation named the Palisades. These dramatic west-facing cliffs are composed of igneous rock and were formed from volcanic upheaval millennia ago. The geological formation stretches for over two miles and reaches elevations at over 3000 ft. It's no wonder the farmland below is perfectly suited to wine grapes. An active creek bed, stones, gravel, and well-drained soil, not to mention extended sunlight, are ideal conditions for ripening grapes for red wines.

The Palisades Vineyard owners are Felicia and Steve Woytak who take great pride as stewards of this historic landmark.

The results in a wine glass are as dramatic as the setting.

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: 9-14-16

Winemaking: The fruit was hand-sorted first in the field then again at the winery. Open-top fermentation and pumped over two to three times per day. Pressed to Burgundian Oak – 30% new. Aged 18 months.

Alcohol: 14.5%

Winemaker's Tasting Notes: A dramatic vineyard which produces dramatic wines. Inky dark color with aromas of dusty blue and black fruits, dark plum, licorice and purple flowers. A clean, bright entry leads to flavors of black currants, quince, boysenberry and baking chocolate. The wine manages to retain a sense of refinement while coating the entire palate with deep structured tannins. A true pleasure to drink now and could be a cellar treasure for at least a decade.

344 cases produced.



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2016 PAGANI RANCH SONOMA COUNTY ZINFANDEL

SONOMA'S OLD VINE CLASSIC

This richly-fruited Zinfandel is our third vintage from the Pagani Ranch - certainly one of the most famed and sought-after vineyards in Zin-dom.

Dino Amantite and his mother Norma Pagani Amantite are the devoted caretakers of this iconic and hallowed ground in Sonoma at Dunbar Road and Highway 12 that has been in their family for over a century.

Planted originally in the 1880's then added to in the 1920's by Felice Pagani, most of the original vines still produce beautiful fruit. Much of it is field-blended: Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir and numerous others -like a big old vine salad of many heritage varieties, if you will.

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: 9-24-16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

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 16 months.

Alcohol: 14.6%

Winemaker's Tasting Notes: Beautiful dark color with aromas of blackberry, ripe plum, tobacco, fig, chocolate, prosciutto and toasted vanilla oak. Dark fruits meet red fruits (rhubarb and pomegranate) on the palate. An integrated package of fat tannins and pleasing taut acidity. This is a big structured Zinfandel to watch develop over months and years to come.



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2016 PETITE SIRAH DESSERT WINE NAPA VALLEY APPELLATION

Made from Petite Sirah from the Obershulte Vineyard in Chiles Valley, Napa Valley

This is our tenth bottling of classic old-world method Port-style red wine. Petite Sirah with its brawny structure and deep black fruit is an ideal grape variety for making Port.

Vintage Notes: The 2016 growing season was near-perfect with an early start and ideal weather conditions throughout. With 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: 9/13/16

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. Tres and his crew monitor the brix, temperature, set the treading schedule and make the important decision on timing of fortifications and pressing.

As in traditional Port making, the ripe Petite Sirah grapes were gently crushed by being repeatedly walked around upon in bins or “lagares” for approximately 15 to 20 minutes three times per day by a team of female treaders, or “Treadettes” (as in treading, or, “cavort-ing”). High-proof grape brandy is then added to stop fermentation before dryness at 10 degrees Brix in order to impart the wine’s balanced natural sweetness. The fruit is gently pressed and aged in neutral French oak barrels for 18 months.

Alcohol: 19%

Winemaker’s Tasting Notes: Inky dark purple, aromatic black currants, blueberry, graham cracker, cedar, hints of clove, mocha, and black tea. Medium sweetness, firm structure, balanced fruit, acidity and alcohol. This wine is made more in a vintage style as opposed to an aged tawny. This is a Port that drinks beautifully and shows 10-15 years ageing potential.

Only 97 cases were produced.