

Robert Biale Vineyards Port Style Petite Sirah

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

CEPAGE: 100% Petite Sirah

WINEMAKING: As in traditional Port making, the ripe Petite Sirah grapes were gently crushed by being repeatedly walked upon in bins or “lagares” for approximately 15 to 20 minutes three times per day by a team of 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 to impart the wine’s balanced natural sweetness. The fruit is gently pressed and aged in neutral French oak barrels for 18 months.

AGING: 18 months in neutral French oak

THE STORY

Perfecting the old California classics, Robert Biale Vineyards has become a revered standard of heritage vineyard Zinfandel and Petite Sirah in Napa Valley. The Biale Founders have cherished the tradition of historic old vines (some dating to the 1880s!) and prize the small quantity of concentrated and intense fruit that they produce. Diligent farming, expressive terroir, and superb elegance are the winery’s hallmarks. Among the winery’s portfolio of 20 wines that are crafted by Winemaker Tres Goetting, Black Chicken Zinfandel is the flagship—and has become a benchmark for the varietal.

PHILOSOPHY: “From our beginnings as a winery dedicated to advancing Zinfandel, we have always considered ourselves part farmers, part winemakers, part historic preservation society.” -Founders

THE SELLING POINTS

PAIRINGS: Holiday cookies, cheesecake

