



2023 Clementina Greco Bianco

Oak Knoll District of Napa Valley

— R O B E R T —
BIALE
V I N E Y A R D S

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In Italy, it is believed that Greco has its origins in ancient Greece. However, it is identified as one of the great white grapes of Tufo, Campania in Southern Italy. Complex, lean, and graceful, Greco wines are traditionally known to cellar extremely well up to 10 years. The alluvial soils and moderate climate of the Oak Knoll District are ideal conditions for a wide variety of vinifera grapes. Greco is a new entry in the district that shows wonderful promise for future winemaking. This wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family.

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.

Harvest Dates: October 23rd

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. At harvest, the fruit is hand-picked then placed directly into our press as whole clusters. Pressed and cold-settled, the juice is then moved into several separate and unique fermentation vessels: a stainless-steel tank, smaller stainless-steel drums, one Acacia barrel and a small Italian clay amphora. Each of these vessels lends a specific trait to the wine, building complexity in the final blend. The vessels are kept cool for a long, slow fermentation which helps to retain beautiful aromatics. At dryness, the wine remains on the lees for 4 months with periodic battonage to build texture and mouth feel.

Alcohol: 14%

Winemaker's Tasting Notes: A beautiful straw color with aromatics of nectarine, slate, and jasmine in the glass. The palate shows notes of citrus zest, honey suckle, and apricot. Medium bodied, the wine's vibrant acidity drives it to a fresh and delicious finish.

Only 119 cases produced.