



2022 R.W. Moore Vineyard
Coombsville, Napa Valley Zinfandel
HERITAGE ON HAGEN

— R O B E R T —
BIALE

V I N E Y A R D S

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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 Sarco 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 orthodontist, who purchased the property as his first home in the 1980s. This is the oldest vineyard in Coombsville and amazingly enough – it is 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 rainy season started off hopefully with several storms bringing much needed precipitation at the end of 2021. Dry conditions, however, returned in January with minimal rainfall through budbreak in mid-March. Cooler, breezy days during flowering in May caused minor shatter in some early flowering blocks, naturally limiting yield. In June a well-timed ½ inch of rain provided the vines with a much-needed drink. Idyllic growing and ripening conditions persisted through the summer. Moderate heat in the middle of August jump started an early harvest. Picking accelerated ahead of a five-day heat spike that began the first week of September, nearly driving harvest to completion. Harvest at Biale concluded exactly a month after it began, just before an early autumn rain. Concentrated and dense with delicate acidity, the 2022 vintage delivered stunning quality across the board.

Harvest Dates: September 7th

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. Fruit is hand-harvested, sorted in the field, and sorted again at the winery. Destemmed, the grapes are then fermented in open top tanks with punch downs gently carried out two to three times per day. Pressed, the wine undergoes malolactic fermentation in 100% French oak barrels, of which 30% was new. Aged for a total of 10 months in barrel.

Alcohol: 14.8%

Winemaker's Tasting Notes: Layered notes on the nose of blackberry, sandalwood, violet, cardamom, leather and dried figs. Expansive and supple on the palate with delicate, balanced acidity and flavors of sage, vanilla, cigar box, and kirsch. Finely grained and elegant tannins frame this heritage Zinfandel.

Only 692 cases produced.