

— ROBERT —
BIALE
VINEYARDS

2024 CLEMENTINA GRECO BIANCO
OAK KNOLL DISTRICT OF NAPA VALLEY

Believed to have been brought to Southern Italy by Greek colonists in the 8th century BC, Greco made its home in the volcanic hills of the Campania region, most notably in the Greco di Tufo appellation.

Planted at the winery in 2014, Biale brought this white variety to the Oak Knoll's alluvial soils and moderate climate for a unique Napa interpretation of this ancient variety. Grown in a small one-acre block, the native complexity of Greco is further amplified by fermentation across multiple vessel types, each adding a unique attribute to the wine's ultimate character – stainless steel for crispness, amphora for texture, and acacia for floral high tones.

Named Clementina, this wine is a tribute to Clementina Biale (1929-2017), wife of Aldo Biale and matriarch of the Biale Family.

VINTAGE NOTES:

With well-saturated soils from winter rains, the 2024 season began with budbreak in late March at earlier sites and progressed across all vineyards by early April. Healthy canopy growth fueled by warming spring temperatures followed. Flowering, starting in mid-May, was punctuated by cooler temperatures, extending the berry set period and increasing some variability within blocks and clusters. A warm summer followed, with some areas outside of the Oak Knoll recording a record number of days over 100°F in June and July. Veraison was completed, under more moderate temperatures by mid-August with harvest beginning by the end of the month. Cooling in the middle of September slowed the pace of harvest, allowing exceptional development of flavors and tannins. Warming towards the end of September combined with an early-October heat wave, pushed harvest to a close.

WINEMAKER'S TASTING NOTES

A beautiful straw color in the glass with aromas of citrus zest and jasmine on the nose. Structured in the mouth with vibrant acidity and flavors of nectarine, lemon curd, slate, and honeysuckle with a persistent and mouth-watering finish.

209 cases produced



Harvest	October 10 th
Aging	4 month; 80% stainless; 12% amphora; 8% acacia Barrel
pH	3.21
TA	6.5 g/L
Alcohol	14%
Accolades	Wine Advocate 91 James Suckling 93