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# GALLICA

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## 2017 CABERNET FRANC NAPA VALLEY | OAKVILLE

The 2017 Cabernet Franc is from a south facing gently contoured slope in the eastern Oakville hills. Cabernet Franc grown on alluvial soil generally wants to produce a generous crop but not so in stingy hillside gravel and clay. Always low yielding, the wines are wondrously aromatic yet gently tannic with power. Experience has allowed us a more insightful approach to not only winemaking but matching cooperage type, size, and age to its delicacy. The vintage presented us with warm days with little fog in the hills above the valley floor. Our interpretation of Cabernet Franc straddles the divide between understated elegance, herbal undertones, and California's signature all with the esprit of low intervention winemaking. Our goal is to pick clusters at ideal ripeness, each berry plump and flavorful. 2017 vintage has a kaleidoscope of rose petals, heady blood orange, savory oregano, and a hint of buttermint candy. Picked September 27th and 30th. CCOF - California Certified Organic Farming

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"Dark garnet in color, this wine smells of cherry, crushed hazelnuts, and chocolate. In the mouth, cherry cola flavors are shot through with faint notes of spicy green herbs and a modicum of sweet new oak. Leathery tannins persist in the mouth for some time along with the sweet vanilla of oak."

Vinography | Alder Yarrow | May 2020 | 8.5 & 9 PTS / 10

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VARIETAL: 98% Cabernet Franc | 2% Cabernet Sauvignon

WINEMAKING: Bottled without fining or filtration in June 2019.

VINEYARD: Oakville Ranch Vineyard

ALCOHOL: 14.2%

