



GALLICA

2018 ALBARIÑO RORICK HERITAGE VINEYARD | CALAVERAS

Gallica's only white wine emphasizes the sublime limestone signature found on this high elevation site. Tropical fruit and white flowers emerge from the mineral backbone. Summer is a time of relaxed days and spontaneous occasions- the ease of creating a meal right off the boat or just picked from the garden. We love Albariño for its purity, complementing a vast array of summer foods. A faithful companion to shellfish, curries, sushi, and anything saffron. Fermented in a combination of stainless and neutral oak barrels, we practice low intervention winemaking with the goal of accurately representing the beauty of this white grape in California. Almost weightless, we find lime peel, white rose, even a hint of savory in the glass. Partial malo-lactic fermentation polish the crisp acidity so noted in Albariño. 13.2% alcohol. Bottled March 2019. Vineyard Elevation: 2142 feet | 652 meters. Sustainably Farmed.

2018 Growing Season Calaveras California | A later than average growing season due cool spring temperatures coupled with surprising generous yields | Other than periods of hot temperatures in July, the growing season was relaxed relative to previous recent years | Rainfall January through August 2018 was a mere 8.3 inches.

" The 2018 Albariño is such a pretty, expressive white with lovely textural depth to balance the natural acidity of Albariño. Citrus peel, jasmine, mint and almond notes all grace this exquisite, refreshing white from Gallica and Rosemary Cakebread.

Vinous | Antonio Galloni | September 2019 | 92 PTS

VARIETAL: 100% Albariño
VINEYARD: Rorick Heritage Vineyard

WINEMAKING: Bottled March 2019.
ALCOHOL: 13.5%