



GALLICA

2018 CABERNET FRANC NAPA VALLEY | OAKVILLE

The 2018 vintage provided the right canvas for creating the purest expression of alluring Cabernet Franc. Capturing the personality of Oakville with its signature grace and power this is a vintage to covet and collectors will be rewarded for decades. Nuanced with whiffs of dusty rose, green tea, and notes of sandalwood, the finish is equally luxurious. The vintage is noted for its refreshing acidity and balance. Decanting early in the life of this wine will reveal wild blueberry, tobacco leaf, accentuated by refined tannins. California Certified Organic Vineyard.

2018 Growing Season | Noted as an exceptional quality vintage due to moderate summer temperatures with plenty of time to fully ripen tannins. Winter rainfall was modest but welcomed spring rain arrived delaying budbreak and filling the soil profile | Overall, 2018 was an outstanding and abundant growing season without serious farming challenges and sensational for making wine at a leisurely pace | Hand-harvested on September 27th

VARIETAL: 98% Cabernet Franc | 2% Cabernet Sauvignon
WINEMAKING: Bottled without fining or filtration in June 2020.
ALCOHOL: 14.4%

VINEYARD: Oakville Ranch Vineyard

