



GALLICA

2019 ALBARIÑO RORICK HERITAGE VINEYARD | CALAVERAS

Gallica's only white wine emphasizes the sublime limestone signature found on this high elevation site. We harvested clusters smaller than the average on August 30th- within the typical harvest zone for this site. Whole clusters went direct to press, and the juice was fermented in a combination of large stainless and a few select neutral oak barrels. Making Albariño means doing hardly anything at all. The newly made wine sat on its lees for six months with an occasional stir and topping. While there is alluring tropical notes associated with the Albariño variety, this vintage has layers of marine salt, lime zest, and the subtle white alyssum flower. A steadfast companion to shellfish, green olives, marcona almonds, and curried summer stews. Summer is a time of simple meals and eating from the garden. This is a wine to share now with friends, neighborhood (small) gatherings and porch side conversations. For the curious oenophile, we've been pleasantly surprised how Albariño evolves with short term aging. There is no malo-lactic fermentation in this bottling to protect the crisp acidity so noted in Albariño. 13.0% alcohol. Vineyard Elevation : 2142 feet | 652 meters

2019 Growing Season- A dream growing season with bountiful winter rain and moderate spring frost | Harvest started August 21 and concluded in late September | Excellent set and generous crop size | Summer temperatures dropped the later part of harvest with even some early fall frost.

" Pale greenish gold in the glass, this wine smells of steely green apple and white flowers. In the mouth, very lean and racy green apple, and lime zest flavors mix with pomelo pith and a touch of honeysuckle. One of the more varietally correct Albariños from California I've ever tasted. Excellent."

Vineography | Alder Yarrowi | May 2020 | 8.5 & 9 PTS / 10

VARIETAL: 100% Albariño
VINEYARD: Rorick Heritage Vineyard

WINEMAKING: Bottled March 2020.
ALCOHOL: 13.5%