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# GALLICA

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## 2020 ALBARIÑO RORICK HERITAGE VINEYARD | CALAVERAS

We picked Albariño early in 2020 to retain the gorgeous attributes of this lovely varietal. Hailing from Rorick Heritage Vineyard, the wine is entirely Albariño fermented in a combination of large stainless barrels and neutral oak cooperage. The cooperage choices are made so the fruit shines without nary a trace of oak. Dry and round, showing off mineral notes, beeswax, salt air, and notes of green melon. Albariño remains a house favorite when it comes to choosing food pairings- really anything goes. The epitome of summer, we appreciate most when served just cool enough to enjoy the compelling aromatics. Vineyard Elevation : 2142 feet | 652 meters | Farmed organically.

2020 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 recent years | Rainfall January through August 2018 was a mere 8.3 inches | Overall a solid vintage with few farming challenges.

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The 2020 Albariño shows a bit more textural richness than it often does. It's a style that works well in playing off the natural brightness of Albariño. Citrus, dried flowers, almond, and chamomile all grace this exquisite, alluring white from Rosemary Cakebread.

Vinous | September 2021 | 92 PTS

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VARIETAL: Albariño 100%  
VINEYARD: Rorick Heritage Vineyard  
ALCOHOL: 12.5%

WINEMAKING: Bottled March 2021.