



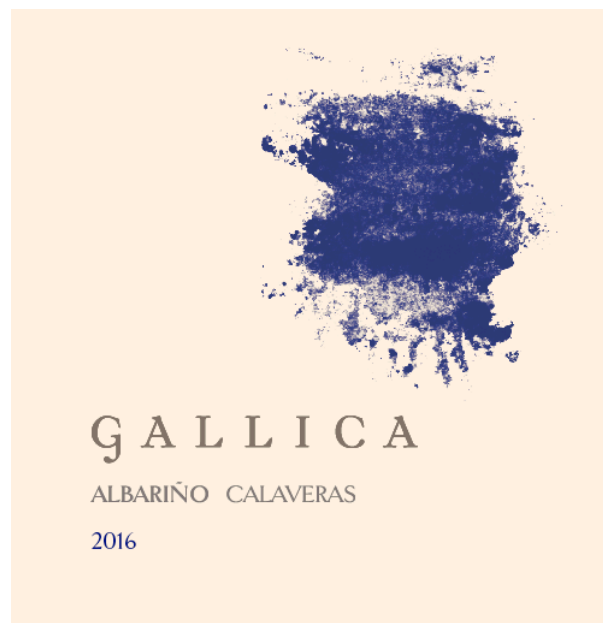
GALLICA

## 2016 Albariño | Rorick Heritage Vineyard | Calaveras

Sourced from Rorick Heritage Vineyard, this is our second vintage from a varietal fairly unique in California. Fermented entirely in a combination of small stainless and neutral oak cooperage, the new wine spent six months on its lees before bottling. Primarily Albariño, a small addition of Muscat Blanc provides the aromatics and phenolic texture we enjoy. Skin contact before pressing, shows off river stone and Asian pear. Weather in 2016 was nearly perfect throughout the growing season resulting in small and flavorful berries with abundant acidity. The epitome of summer, the delicacy of white peach and salivating lime zest suggests late night dining, sushi, and garden vegetables. Beeswax, subtle jasmine and brioche fill out the aromatics in this zippy wine. 216 cases 750 ML produced.



2016 Growing Season | Superb quality year | Welcome rainfall at greater than 140% above 2015's paltry average | Average to above average tonnage | Moderate temperatures during the growing season relatively problem free.



*'SUZURI' describes the Japanese inspired ink prints on the Gallica label. One of the four essential tools of ancient calligraphy, the inkstone of 'SUZURI', is considered to be the soul and core of the artist's tools.*