



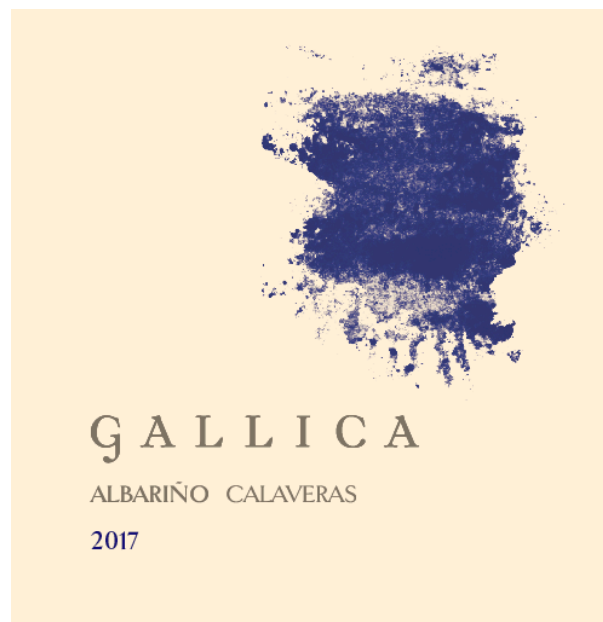
GALLICA

2017 Albariño | Rorick Heritage Vineyard | Calaveras

The 2017 vintage in California is not an easy one to navigate. Drought and savage wildfires will stand out as a signature events of the year but there are many gems if you look for them. Our third Albariño from Rorick Heritage Vineyard is such a wine. The limestone influence from Calaveras brings out the fresh crunch and phenolic lift we love from this staggeringly beautiful site. Albariño offers versatility and deliciousness for merely sipping or summer meals simple to extravagant. Fermented entirely in a combination of stainless and neutral oak barrels, the wine remained on its lees for six months prior to bottling. Decidedly free from malo-lactic fermentation attributes, the varietal character is pure and inviting. Loaded with notes of lemon myrtle, brioche, and mandarin peel, simply put-this is a refreshingly complex wine. 221 cases 750 ML produced.



2017 Growing Season Calaveras | A good quality year for early ripening varieties | The majority of rainfall came in March 2017- a challenge in the vineyard but fortuitous for vines in this warm season | Average to below- average tonnage.



'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.