

# Gallica Wine

## Gallica Cabernet Sauvignon Estate Saint Helena

### THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Napa Valley

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: California Certified Organic Farming. Winemaking: made with certified organic grapes. Nineteen months in both 300 and 500 liter oak cooperage prior to bottling.

ALCOHOL BY VOLUME: 13.5%

AGING: 18 months

ANNUAL PRODUCTION: 100 cases



### THE STORY

Winemaker Rosemary Cakebread's vision for a wine of her own GALLICA, grew slowly. Named for an apothecary rose our organically farmed single vineyard wines have a focus on aromatics.

**PHILOSOPHY:** The philosophy is a simple one: to craft elegant single vineyard wines farmed organically which accurately depict the site and the story of each unique vintage.

**BIOGRAPHY:** Rosemary's earned her reputation for excellence quietly. She's known for making distinct wines notable for restraint and elegance. A graduate of University of California Davis' Viticulture and Enology program, she was introduced to Cabernet Sauvignon at the historic Inglenook Vineyards. From early cellar jobs to a winemaking position at Spottswoode Vineyard + Winery, Rosemary's built her career around a love for wine.

### THE ADJECTIVES

**OVERALL:** Ethereal yet grounded

**AROMAS / FLAVORS:** Bramble, lavender leaves, dried rose, chamomile

**MOUTHFEEL:** Integrated tannins with extended finish

### THE SELLING POINTS

Estate vineyard planted and farmed by Rosemary Cakebread

**AWARDS:** 96pts Vinous

**SUSTAINABILITY:** Certified Organic, Minimal Intervention / Augmentation

**PAIRINGS:** Grilled lamb, Rib eye, Aged cheeses

