

2013 Gallica Suzuri Seriesproduct-pdf - Soberanes Santa Lucia Highlands Syrah - 52% Off 93pt Stunning Syrah

Why We're Drinking It

There are loads of kickass female winemakers (though we do just like to call them winemakers) around the globe and as we enter International Women's Month (hi, March!), we would like to thank them for their amazing contributions to the industry.

Today's wine is crafted by Rosemary Cakebread who has had a quietly excellent career in the Napa Valley for over 30 vintages, 16 years of which were spent at Spottswoode (her hubby Bruce was the winemaker and still is an owner over at Cakebread Cellars). She launched Gallica in 2007 with the goal of exploring interesting varieties from acclaimed sites with a focus on organic and sustainable growing practices.

In this mind-bogglingly, classically styled Syrah from the celebrated Soberanes Vineyard in Monterey's Santa Lucia Highlands, we get a wine that's packed with those earthy, gamey notes surrounded by rich blue fruits, black plum, smoke, spice and hints of wildflowers. There's a lot to love and as Vinous said in their 93pt score, "There is no shortage of personality here."

Savory with plenty of cellaring life left to enjoy, at over 50% off, this is a kickass wine you need to taste. There's not a lot to go around, so we highly recommend getting a few bottles. Complimentary shipping on 4 bottles, \$116 for a 4-pack!

Tasting Notes

Earth and game surrounded by blue fruits, black plums, and black cherries with hints of tobacco, smoke, spice and wildflowers. Full-bodied with a nicely integrated tannin structure.

VARIETAL

Syrah

APPELLATION

Santa Lucia Highlands

ALCOHOL

14.00

SIZE

750ml

BLEND

Syrah

The Story to Know

Gallica is a small hands-on winemaking effort. The desire to personally handcraft wine from coveted sites, work side-by-side with committed growers who embrace organic and sustainable farming practices, and explore interesting varieties, led Rosemary Cakebread to make wines under the Gallica label beginning in 2007. Winemaking practices are simple, relying on small lot fermentation and hand punch-downs to gently coax lush tannins. The goal is to bottle balanced and expressive wines which represent the best of a particular vintage. Growing and making wine is about delight in the process and the joy of sharing each unique vintage with others.

Winemaker Rosemary Cakebread has earned her reputation for excellence quietly. With more than thirty vintages in Napa Valley, she is known for making distinct wines notable for restraint and elegance, with remarkable consistency across vintages. With a degree in Viticulture and Enology from the University of California Davis, she was introduced to Cabernet Sauvignon at the historic Inglenook Winery. A career composed of varied winemaking experiences, including sixteen years at Spottswoode Estate Vineyard and Winery, a harvest in Bordeaux, and earlier work in the world of sparkling wine round out her winemaking resume. Rosemary makes Cabernet Sauvignon, Grenache, and Syrah under the Gallica label. Located on two gravelly acres in St. Helena, California, Gallica organically farms Cabernet Sauvignon and Petite Sirah, farmed in collaboration with Mike Wolf.

Ratings

93pts, Vinous

The 2013 Syrah Soberanes Vineyard, from one of the top sites in the Santa Lucia Highlands, is deep, inky and full of

varietal character. Blueberry jam, smoke, lavender and game are given an extra kick of nuance from the partial use of whole clusters. Today the 2013 is slightly reduced, although some of that blows off with air. More time in bottle may ultimately take care of this, but it opened young, the 2013 needs quite a bit of air. There is no shortage of personality here.
