

# GALLICA

RETROSPECTIVE AND THOUGHTS | JANUARY 2022

We recently had an opportunity to sit down and blind-taste the 2007 through 2019 **Cabernet Sauvignon** vintages.

January is a quiet time of year and the combination of colder temperatures before pruning begins provides the perfect moment to contemplate these young wines. The aging trajectory is seldom linear as wines are alive with their own energy and pace. Tasting blind furthers our education and sometimes alters preconceived ideas about vintages. We wanted to share our current thoughts with you. Please let us know if you agree!

**2007** – One of the memorable of this flight but quieter than our previous tasting. Fourteen years with lots of life. Ricola, balsamic notes, a bit of lavender and rose petal. Concentrated with firm yet velvety tannins. Juicy with a sweet core that persists.

**Try / Hold**

**2008** – A star of the tasting. Black fruit-almost brooding and powerfully built-savory with cocoa and a touch of anise seed. Mandarin rind, peat, even a whiff of fresh mint with more classic descriptions of cedar box and forest floor. This is a food wine but calls out for more time in the cellar. Shows off the cool season and the transition of very young to intriguing.

**Hold / Try**

**2009** – What a difference since our last tasting. Forward and inviting. Still quite muscular with suggestions of Asian spice and white soy. Body is textured, and bold. Cardamom and dried pine needle. Try with rich foods- hard cheese comes to mind with decanting well in advance. For collectors- hang in there for superb future pleasure.

**Hold / Try**

**2010** – Another beauty that impressed us. Rosemary's favorite. Elegant and beautifully textured. Impeccably balanced with elements of Christmas spice, apple peel, fresh celery, and rose petal. Classic Napa Valley. A wine that can be enjoyed now but further development will be exciting to wait for.

**Drink / Hold**

**2011** – Another memorable wine of the flight. This cooler than average vintage continues to impress and build over time. Hang on to your magnums! Roses, white pepper, and fresh forest floor jump out of the glass. This vintage is a stunner for drinking now.

**Drink! / Hold**

**2012** – Turning the corner from young and restrained to an interesting wine. Savory and structured. Cab Franc is a presence at the moment with alfalfa and chaparral. Mandarin peel, plum skin, and blue fruits. A vintage that is enticing but calls out for more time. Stay tuned.

**Try / Hold**

**2013** – Such a junior in this flight revealing incredible power and potential. Showing its structure and pedigree. Fresh fennel, spice cake, and alluring black tea. Quintessential Napa Valley classic expression. Tannins are sweet and sublime. Another WOW.

**Hold / Try**

**2014** – So inviting at the moment- a come hither attitude. Warm and sappy-fragrant fresh roses, green olive, plum, and clove. Concentrated beauty. Yummy and utterly quaffable.

**Drink / Hold**

**2015** – Gorgeous and showing its youth and energy. Poised for a long life. Generous and bursting with white chocolate, pomegranate, with aromas of graphite. Still very red fruit driven with a persistent finish and fine-grained yet bold tannins.

**Hold / Try**

**2016** – In a quieter moment, the character of this exceptional vintage is undeniable. Consistently one of Rosemary's favorites. Energetic with a lovely ethereal weight and refined tannins. Balanced and elegant, Red apple, dried lavender, even some spearmint. One to keep in the cellar or share with decanting.

**Hold / Try**

**2017** – Decadent and commanding. Milk chocolate, dense plum mousse, root beer and a bit of road tar wrapped in a bundle of precocious tannins. We are excited to watch this young beauty reveal its full potential.

**Hold / Try**

**2018** – Considered a vintage of great promise, we anticipate a long and interesting journey for this bottling. Amazingly aromatic now with classic structure and acidity. Regal and elegant, revealing notes of chocolate, white flower, mint and even some.

**Hold**

**2019** – Racy and clearly a youngster in the flight. Extroverted and a charmer. High toned Oakville expression with loads of blackberry, molasses, ginger cookie, and notes of mint. A long and storied life ahead for this bottling.

**Hold / Try**