

# ROMI

selects

## CALEB LEISURE AB OVO

Caleb Leisure's winemaking is steeped in traditional Georgian winemaking methods. He is the only California winemaker using authentic Georgian qvevri in his process. In 2017 he buried 10 qvevri in the earthen cellar at the Coturri Winery, making wines that are steeped in tradition, while being very contemporary. Caleb is using organic and biodynamically grown California grapes. There are no additions or subtractions in the winemaking process.

**VINTAGE: 2020**

**REGION: El Dorado, Sierra Foothills, CA**

**GRAPES: 70% Mourvèdre, 30% Viognier**

**YEASTS: Wild**

**MACERATION: 8 days**

**FERMENTATION: Co-fermented in Qvevri  
and barrel**

**AGED IN: Qvevri**

**AGED FOR: 8 months**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**ADDED SO2: None**

**FARMING: Biodynamic**

**ALCOHOL CONTENT: 12%**

**SOIL: Volcanic loam, decomposed granite**

**VINE AGE: 20 years**

**VOLUME: 750mL**

