

ROMI

s e l e c t s

CALEB LEISURE CAESURA

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: Sonoma, California

GRAPES: Viognier, Roussanne

YEASTS: Ambient

MACERATION: 3 weeks, 10% skins

FERMENTATION: Maloactic in qvevri

AGED: 16 months in bottle

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 11.5%

SOIL: Granite

VINE AGE: 25 years

TOTAL PRODUCTION: 960 bottles

VOLUME: 750mL

