S Q I Q G I'S CALEB LEISURE CEDILLA

Caleb Leisure's winemaking is steeped in traditional Georgian winemaking methods. He is the only California winemaker using authentic Georgian quevri in his process. In 2017 he buried 10 quevri 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: Glen Ellen, Sonoma, California

GRAPES: Viognier

YEASTS: Wild

MACERATION: 75% 24 hours

25% two weeks

FERMENTATION VESSEL: Qvevri

AGED: Neutral oak and stainless for 8

months

VEGAN: Yes

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None

FARMING: Biodynamic ALCOHOL CONTENT: 12%

SOIL: Schist, volcanic, gravelly loam

TOTAL PRODUCTION: 82 cases

VOLUME: 750mL

