

ROMI

s e l e c t s

CALEB LEISURE

IMPOSTORA

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

VINEYARD: Sumu Kaw, Placerville

GRAPES: Sicilian reds (2 varieties from grafted Sicilian material)

YEASTS: Native

MACERATION: 10 days, partial whole cluster

FERMENTATION: Maloactic in qvevri

AGED: 18 months in qvevri and neutral oak

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 13.5%

SOIL: Decomposed granite

VINE AGE: 20+ years

TOTAL PRODUCTION: 126 cases

VOLUME: 750mL

