

# ROMI

selects

## CALEB LEISURE VERSO

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:** Yorkville Highlands, Mendocino, California

**GRAPES:** 85% Sauvignon Blanc,  
15% Sémillon

**YEASTS:** Wild

**FERMENTATION:** 3 days in stainless steel

**AGED IN:** Qvevri

**VEGAN:** Yes

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**ADDED SO2:** None

**FARMING:** Organic

**ALCOHOL CONTENT:** 13.5%

**SOIL:** Bearwallow (sandstone)

**VINE AGE:** 28-35 years

**VOLUME:** 750mL

