## S & I & G I'S CALEB LEISURE AB OVO

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: 2022

**REGION: Sonoma, California** 

**VINEYARD: Sumu Kaw, Placerville** 

GRAPES: 75% Mourvèdre, 25% Marsanne

**YEASTS: Native** 

MACERATION: 5 days, co-fermented.

Partial destem (30%) on Mourvèdre

AGING: Qvevri and stainless steel for 8

months

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None FARMING: Organic

**ALCOHOL CONTENT: 12%** 

SOIL: Volcanic loam, decomposed granite

VINE AGE: 28 years

**TOTAL PRODUCTION: 84 cases** 

VOLUME: 750mL

