

ROM

s e l e c t s

CALEB LEISURE

I GOT IT BAD

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: 2022

REGION: Sonoma, California

VINEYARD: Keller, Petaluma

GRAPES: Pinot Gris

YEASTS: Native

MACERATION: 50% 5 days, 50% 5 weeks

AGING: Qvevri and stainless steel for 8 months

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12%

SOIL: Clay marl

VINE AGE: 22 years

TOTAL PRODUCTION: 166 cases

VOLUME: 750mL

