

ROMI

s e l e c t s

CALEB LEISURE

OBELUS

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: 2021

REGION: Sonoma, California

VINEYARD: Sheep Ranch, Calaveras

**GRAPES: 40% Grenache, 30% Syrah,
30% Mourvèdre**

YEASTS: Native

**FERMENTATION: 50% whole cluster,
cofermented 7-10 days**

**AGING: Qvevri and neutral oak for 12
months**

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 13%

SOIL: Gravelly loam, schist

VINE AGE: 23 years

TOTAL PRODUCTION: 200 cases

VOLUME: 750mL

