

ROMI

selects

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: 2020

REGION: Glen Ellen, Sonoma, California

GRAPES: 60% Grenache, 20% Cinsault,
20% Mourvèdre

YEASTS: Wild

FERMENTATION: 10 days in Qvevri

AGED: Qvevri and neutral oak for 8
months

VEGAN: Yes

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12.5%

SOIL: Granite, volcanic, gravelly loam

TOTAL PRODUCTION: 250 cases

VOLUME: 750mL

