

ROMI

selects

CALEB LEISURE TORNADA

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: Sonoma, California

GRAPES: Sauvignon Blanc, Cab Sauv,
Cab Franc, Merlot, Grenache

YEASTS: Ambient

MACERATION: 5 days whole cluster for
reds

FERMENTATION: Maloactic in qvevri and
stainless steel

AGED: 16 months in bottle

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12%

SOIL: Bearwallow, sandstone, clay

VINE AGE: 30 years

TOTAL PRODUCTION: 600 bottles

VOLUME: 750mL

