

ROMI

s e l e c t s

CALEB LEISURE ZEUGMA

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: 2019

REGION: Glen Ellen, Sonoma, California

GRAPES: 95% Syrah, 5% Viognier

YEASTS: Wild

**FERMENTATION: Whole cluster in Qvevri
for 10 days**

AGED IN: Qvevri

AGED FOR: 11 months

VEGAN: Yes

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Biodynamic

VINE AGE: 20 years

TOTAL PRODUCTION: 80 cases

ALCOHOL CONTENT: 13%

SOIL: Schist, gravelly loam

VOLUME: 750mL

