

**vineyard**

rodnick farm +
calleri

region

chalone +
san benito county

soil

limestone, granite, volcanic
+ gravelly loam, limestone

farming

organic
25+ years vine age

varieties

mourvèdre (83%)
falanghina (17%)

fermentation

whole cluster (95%),
native yeast fermentation

aging

aged 11 months on
fine lees in neutral
barrique

numbers

abv 13.1
pH 3.72
TA 6.09
SO2 45

production

102 cases

adroît.

mourvèdre

falanghina co-ferment

2019

the journey

adroît is an expedition into California's underappreciated winegrowing regions and grape varieties. Winemaking is non-interventionist. Production is extremely limited.

There just isn't much acreage of these grape varieties in California. But there really, really should be.

chalone + san benito

Approximately 23 million years ago, the San Andreas Fault ripped a volcano in half, and in doing so, pushed a marine seabed up to the top of a mountain. Limestone churned with veins volcanic and gravel soils.

Just south of Hollister and originally part of Monterey County, San Benito is home to the United States' largest stretch of limestone soils for viticulture.

élevage

The Mourvèdre and Falanghina were night harvested, by hand, on the same day. Upon entering the winery, the clusters were hand-sorted prior to loading into a stainless two-ton lagar.

The Mourvèdre had a high pH, so we added some high acid Falanghina grapes for aromatics and wine stability. A small portion of the grapes were foot-stomped to release their juice and then the lagar sealed airtight. A minor fermentation began and flooded the bins with CO₂, initiating carbonic maceration. After 8 days, the grapes were all foot-stomped. The wine is aged on fine lees in neutral barriques. After 11 months, the wine is racked and bottled unfiltered and unfiltered.

tasting notes

Ripe raspberries, black cherries, hints of meat and game, pretty, lifted lavender, red flowers.