



adroit.

aglianico
whole cluster
2020

vineyard

tres pinos creek

region

san benito county

soil

gravelly

farming

organic

25+ years vine age

varieties

aglianico

fermentation

whole cluster (95%).

native yeast fermentation

aging

aged 11 months on
fine lees in neutral
barrique

numbers

abv 13.4

pH 3.59

TA 6.40

SO2 35

production

86 cases

the journey

adroit 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.

san benito

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. One of the oldest and most storied winemaking regions in California, its full potential for fine winemaking still remains largely untapped. San Benito is arguably the best-kept winegrowing secret in California.

élevage

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to loading into one-ton macrobins.

A small portion of the grapes were foot-stomped to release their juice and then the bins were sealed airtight. A minor fermentation began and flooded the bins with CO2, initiating carbonic maceration. One bin was opened and pressed off after 12 days (finishing primary in barrel), and the other bins at 20 days.

The wine is aged on fine lees in neutral barriques. After 11 months, the wine is racked and bottled unfiltered and unfiltered.

tasting notes

Fresh-tanned leather, dried blueberry, black plum, Kalamata olive, cranberry, sun-dried tomato.