



adroit.

falanghina
skin contact
2020

vineyard
calleri

region
san benito county

soil
Pleasanton gravelly loam
with sand and limestone

farming
organic
25+ years vine age

varieties
falanghina

fermentation
native yeast fermentation
4 weeks on skins

aging
aged 11 months on
fine lees in neutral
barrique

numbers
abv 12.6
pH 3.21
TA 8.02
SO₂ 25

production
96 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 being footstomped.

The grapes were fermented on their skins for 4 weeks prior to a gentle pressing. The wine was transferred to neutral barriques and aged on fine lees for 11 months, then racked and bottled unfiltered and unfiltered.

tasting notes

Chamomile, buckwheat honey, dried apricot, persimmon, quince, candied fennel seed.