



vineyard
siletto estate

region
san benito county

soil
gravelly loam substrate
with clay and limestone

farming
organic
25+ years vine age

varieties
gamay

fermentation
whole cluster (95%).
native yeast fermentation

aging
aged 11 months on
fine lees in neutral
barrique

numbers
abv 13.2
pH 3.57
TA 6.23
SO2 45

production
164 cases

adroit.

gamay
whole cluster
2020

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 8 days (finishing primary in barrel), and the other bins at 12 days.

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

tasting notes

Pomegranate, strawberry preserve, black plum, fresh Mission fig, porcini, violets.