



adroît.

colombard + barbera
pétillant-naturel rosé
2020

vineyard

raube

region

stanislaus county

soil

free-draining granitic
alluvium sand

farming

sustainable
60+ years vine age

varieties

colmbard (90%)
barbera (10%)

fermentation

native yeast ferment
in stainless steel,
completed in bottle

aging

aged 8 months sur lees
prior to disgorgement

numbers

abv 12.2
pH 3.13
TA 9.46
SO2 20

production

323 cases

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.

stanislaus county

Encompassing Modesto and lying just south of the Lodi region, Stanislaus County receives some cooling effects from the Sacramento Delta. The region has scattered outposts of old-vine vineyards that have adapted to the climate, yielding structured and mineral-driven wines.

élevage

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to a gentle pressing.

A long, cold co-fermentation begins in stainless steel before transferring to bottle. The bottles are capped and fermentation continues for another 2-3 months. After fermentation completes, the bottles are riddled and aged sur pointe for 4 months prior to disgorging. The wine is then rested for another 3 months prior to release.

tasting notes

White peach, fresh strawberries, underripe red cherries, Himalayan salt, hibiscus.