



adroît.

nero d'avola
whole cluster
2021

vineyard

shergill

region

mokelumne river

soil

fine sandy loam

farming

organic

15+ years vine age

varieties

nero d'avola

fermentation

whole cluster (100%),
native yeast fermentation

aging

aged 6 months on
fine lees in neutral
barrique

numbers

abv 13.7
pH 3.92
TA 5.14
SO₂ 40

production

153 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.

mokelumne river

Boasting the coolest climate of the Lodi subappellations, Mokelumne River's winegrowing history extends back to the 1800s. A mild Mediterranean climate influenced by close proximity to the Sacramento Delta, the free-draining sandy soils lend a robust structure to the region's wines.

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. Two bins were pressed off after 7 days (finishing primary in barrel), and the other bins at 12 and 16 days.

The wine is aged on fine lees in neutral barriques. After 6 months, the wine is racked and bottled unfinned and unfiltered.

tasting notes

Briny black olives, dried black raspberries, crispy backfat, black currants, sandalwood, yellow grapefruit peel, wet tarragon, fresh-turned potting soil.