



**vineyard**

busalacchi

**region**

clements hills

**soil**

volcanic granite & tufa

**farming**

organic

7 years vine age

**varieties**

ribolla gialla

**fermentation**

native yeast fermentation

6-8 weeks on skins

**aging**

aged 6 months on

fine lees in neutral

barrique

**numbers**

abv 13.4

pH 3.5

TA 6.17

SO<sub>2</sub> 27

**production**

9 barrels

*adroît.*

ribolla gialla

skin contact

2021

**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.

**clements hills**

The southeastern sub-AVA of Lodi is known for its rolling hills and varied topography. The warmer weather and higher humidity is countered by a 40-degree diurnal shift and drying winds from the Sacramento Delta.

**élevage**

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to being footstomped.

Most of the grapes were fermented on their skins for 6 weeks prior to a gentle pressing, and one bin went for 8 weeks. The wine was transferred to neutral barriques and aged on fine lees for 11 months, then racked and bottled unfiltered and unfiltered.

**tasting notes**

Oodles and oodles of preserved flowers, apricot confit, walnut shells, a fat, glycerol waxy texture, fresh-churned clay and beeswax.