



**vineyard**  
siletto estate

**region**  
san benito county

**soil**  
gravelly loam substrate  
with clay and limestone

**farming**  
organic  
25+ years vine age

**varieties**  
trousseau

**fermentation**  
whole cluster (95%).  
native yeast fermentation

**aging**  
aged 6 months on  
fine lees in neutral  
barrique

**numbers**  
abv 12.9  
pH 3.57  
TA 5.83  
SO2 32

**production**  
13 barrels

*adroit.*

**trousseau**  
**whole cluster**  
**2021**

### **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 stainless tanks.

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 CO<sub>2</sub>, initiating carbonic maceration. One tank was opened and pressed off after 9 days (finishing primary in barrel), and the other tanks at 15 and 18 days.

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

### **tasting notes**

Crushed red berries, ripe red and black cherries, pomegranate, hibiscus, orange peel, white mushrooms, green almonds.