



ODISEA (O-DI-SEE-A) ODYSSEY
n. A long wandering and eventful journey.

2006 Melt Down Late Harvest Viognier Ice Wine Sueno Vineyard, Lodi
75- 375ml Cases Produced (100% Viognier)

The Vineyard:

The grapes for this first vintage of Melt Down are farmed by Markus Bokisch and come from the organically grown Sueno Vineyard in the Clements Hills section of Lodi. Sueno's rolling hills and well drained soils match well with the warm days and cool nights from the breezes blowing off the delta in the late afternoon. Viognier thrives in these conditions. We harvested beautiful fruit for our dry Viognier and left one row to hang for an additional month for our Ice Wine. The grapes were harvested during the last week of October at 37 brix.

Winemaking:

The grapes were picked and put into small bins, sealed and brought to a commercial freezer near the winery. We allowed them to freeze for a week before pressing them. Some of the world's best sweet wines are made from grapes harvested frozen on the vine and pressed quickly after picking while they are still frozen. This process allows only the pure nectar of the grape to be extracted leaving behind the water in the grapes. Our climate in California does not allow these conditions to happen naturally so we give our grapes a little help. After a gentle pressing, this nectar was extracted at 45 brix, extremely sweet, and insuring that the wine will not ferment to dryness. The juice was transferred to neutral French oak barrels for a long, slow fermentation and nine months of barrel-aging. The wine was then racked and bottled unfinned and unfiltered.

The Wine:

Displays a beautiful, light golden color. Beginning with an intense floral and honeysuckle perfume, aromas of ripe apricot and peaches jump from the glass mingled with hints of mango, lychee, pineapple, toasted coconut and crushed stone. The layered, complex fruit flavors are ripe and generous coating the palate with a viscous, honeyed texture while the vibrant acidity deftly carries them through the long finish that is surprisingly refreshing and pure. Drinks well now but will gain more complexity with further aging.

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