



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

2007 Cochon Syrah Massa Ranch, Napa Valley (130 Cases Produced)
(97% Syrah, 3% Viognier)

Vineyards: The source of the grapes for the 2007 inaugural version of Cochon Syrah is the Massa Ranch, just south of the town of Yountville in the Napa Valley. This beautiful Vineyard combines mature vines planted to the Estrella Clone of Syrah with the morning fog and the cooling influences of the San Pablo Bay, which makes for a long growing season. The unique soils in Yountville, a combination of volcanic, sedimentary and gravely loam earned the area its own AVA in 1999. All these elements, along with meticulous farming practices of vineyard manager Patrick Ridder, produce grapes of the highest quality and flavor complexity. We used a small amount of Viognier grapes from Sueno Vineyard in the Clements Hills appellation of Lodi to co-ferment with the Massa fruit highlighting its pure berry fruit characteristics.

Winemaking: The Syrah grapes were allowed to hang on the vine until they reached full maturity the last week of October. We harvested in the early morning fog and the grapes arrived cool and pristine at the winery. The majority of the grapes were gently destemmed and placed in to ½ ton bins for cold soak and primary fermentation with their own native yeasts, while 10% of the Syrah was left whole-cluster for added spice and complexity. We added frozen Viognier grapes to the Syrah during cold soak prior to fermentation. The grapes were punched down by hand three times daily for a period of three weeks after which the wine was pressed and transferred to a mix of new American and French oak hogsheads (nicknamed Hogs), for malolactic fermentation and aging for 18 months. During this time, the wine was racked several times before being bottled unfiltered.

The Wine: Big, ripe and juicy. Saturated, purple-colored reveals an inviting nose of blackberry jam, ripe plums, toast, smoke and cocoa. Displays a rich concentration with plenty of spice, mineral and ripe black fruit flavors offered in a supple, layered personality. The wine is opulent and dense with well- integrated tannins, oak and acidity. The wine finishes long and complex with a great sense of balance and finesse.

Odisea Wine Company 963 Redwood Dr. Danville, CA 94506; Ph: 925-915-1662; Fax: 925-737-1337; E-mail: bigvino@odiseawineco.com; Website: www.odiseawineco.com