



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

2007 Devil's Share Red, California

(40% Grenache, 30% Syrah, 20% Mourvedre, 8% Petite Sirah, 2% Viognier)

Vineyards:

It took 4 different vineyard sites to compose this version of our hedonistically drinkable red, the 2007 Devil's Share. Grenache takes center stage in this year's blend with three different clones from two vineyards in Lodi's Clements Hills. First is the Grenache from Sueno Vineyard, planted to a clone brought back from Rioja in Northern Spain. This provides the spicy character in the wine from these vines planted in dusty gravelly loam. The clones from Lewis Vineyard just up the road, Tablas and Caldwell provide the bright fruit and a lush richness. The Syrah in the blend comes from Massa Ranch in Napa Valley, Estrella clone and Syrah Noir clone from Sueno Vineyard. A new vineyard for us in 2007, Belle Colline (Beautiful Hill), also in the Clements Hills provided a small amount of high quality Mourvedre and Petite Sirah to the blend. Both lots of Syrah were co-fermented with Viognier from our block of vines at Sueno Vineyard.

Winemaking:

The grapes arrived cool and pristine to the winery and were de-stemmed and put into small half-ton bins for cold soak and primary fermentation using only their own native yeasts. The Syrah was co-fermented with a small amount of Viognier. After cold soak the wines were punched down by hand three times daily for three weeks. The wines were then pressed and racked separately with the Grenache, Mourvedre and Petite Sirah being placed in neutral French oak and the Syrah in new American oak Hogsheads for malolactic fermentation and aging. After 10 months in barrel, we chose the best barrels and put together the blend, placing the blended wine back in barrel for an additional eight months to harmonize. The wine was then bottled the first week of April 2009 unfiltered.

The Wine:

Beautifully vibrant and ruby, purple in color, shows a wide array of spicy blackberry, black cherry and blueberry fruit which is contrasted by hints of pepper, savory spice and cola. The flavors match the aromas with spicy red and black fruits persisting on the finish. Touches of vanilla and toast round out this opulent, smooth, velvety textured wine. The tannins are ripe, inviting and well-integrated making it hard to resist drinking right now. What do you think the Devil would do?

Odisea Wine Company 963 Redwood Drive Danville, CA 94506 Ph: 925-915-1662. Fax: 925-736-1337 e-mail: bigvino@odiseawineco.com Website: www.odiseawineco.com