



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

2007 Melt Down Late Harvest Viognier Ice Wine Sueno Vineyard, Lodi
(90- 375ml Cases Produced (100% Viognier))

The Vineyard:

The Viognier for this years version of, Melt Down, comes from 100% organically grown fruit from Markus Bokisch at his vineyard called Sueno. Sueno is the Spanish word for Dream, and is located in Lodi's Clements Hills. Known for its rolling hills and well-drained soils as well as warm days and cool nights from the breezes blowing off the delta in the late after noon Viognier thrives in this area. 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 with noticeable signs of botrytis, the noble rot.

Winemaking:

The grapes were picked and put into small half-ton bins, sealed and brought to a commercial freezer near the winery. We allowed them to freeze for five days before bringing the frozen fruit back to the winery and straight in to the press. 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 directly to neutral French oak barrels for a long, slow fermentation using only native yeasts, and nine months of barrel-aging. The wine was then raked and bottled unfiltered and unfiltered.

The Wine:

Displays a beautiful, bright 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 and toasted brioche. 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, pure and not cloying. Drinks well now but will gain more complexity with further cellaring.

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