



**ODISEA (O-DI-SEE-A) ODYSSEY**

n. A long wandering and eventful journey.

**2007 Temporary Insanity Tempranillo, Clements Hills (125 Cases Produced)**  
(90% Tempranillo, 5% Grenache, 5% Mourvedre)

**The Insanity:** We wanted to make Tempranillo in 2004, so we searched the entire state looking for just the right vineyard and climate, finally finding the perfect conditions and rare fruit available from Lewis Vineyard. Then our consultant said he could not possibly work with another varietal especially in a small lot. End of Story! Imagine our surprise when we received a phone call from him telling us that he had just visited the vineyard and bought two tons of the Tempranillo for us on the spot. We chalked it up to a case of “Temporary Insanity.”

**The Vineyards:** The Lewis Vineyard is in the Clements Hills of the Sierra Nevada Mountains. This vineyard site benefits from relatively warm daytime temperatures with the breezes off the delta lowering the temperatures in the late afternoon and evening. The soils are well drained, gravelly loam and decomposed granite left behind by the river. The vines in this block are 28 years old and were grafted to the Bokisch Clone of Tempranillo brought back from selected cuttings from the Ribera del Duero in Spain. This bottling also includes a small amount of Grenache from vines of the same age grafted to a mix of Tablas and Caldwell clones. The Mourvedre in the blend comes from Belle Colline Vineyard (Beautiful Hill), just up the road, also in the Clements Hills planted and farmed by Markus Bokisch.

**Winemaking:** The grapes were allowed to “hang” on the vine until late October for maximum flavor, ripeness and intensity. The grapes were gently de-stemmed and placed in half-ton bins for cold soak and primary fermentation utilizing only native yeasts during which time the grapes were punched down three times daily. After two weeks the wine was pressed and transferred to 50% new American oak Hogsheads and neutral French oak barrels for malolactic fermentation and aging. The wine was blended after five months of aging and racked several times during its 18 months of maturation. We then bottled the wine unfiltered.

**The Wine:** The wine exhibits a bright, ruby color and a beautiful nose of juicy berry and black cherry fruit complemented by violet, mineral, white pepper and hints of sweet, toasty oak. The wine is medium to full-bodied, with well-integrated tannins and acidity showing a mouth coating, velvety texture. The ripe red and black fruits meet on the palate with touches of vanilla and savory spice that linger on the smooth supple finish.

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