



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

**2007 The Wanderer Red Wine, Sonoma Coast (147 Cases Produced)**  
(95% Syrah, 5% Viognier)

**Vineyards:** The primary source of the grapes for the 2007 version of The Wanderer is the Contango Vineyard located in the Petaluma Gap area in the Sonoma Coast appellation. This beautiful, bio-dynamically farmed, hillside vineyard combines mature Syrah vines from French clones 174 and 383 with the morning fog and the cooling influences of the Pacific funneled through the Petaluma Gap, which makes for a long, cool growing season. This unique combination of climate along with the complex dark clay banded with yellow sandy loam soils, have proven to be an excellent match for Pinot Noir. Winegrower David Foote of Contango feels it provides the perfect situation for Syrah. All these elements, along with meticulous farming practices, produce grapes of the highest quality and flavor complexity. We used a small amount of Viognier grapes from organically farmed Sueno Vineyard in the Clements Hills appellation of Lodi to co-ferment with the Contango fruit highlighting its bright fruity characteristics.

**Winemaking:** The 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. 10% of the Syrah was left whole-cluster for added spice and complexity. 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 oak hogsheads and neutral French oak barrels for malolactic fermentation and aging for 18 months. During this time, the wine was racked several times before being bottled unfiltered.

**The Wine:** Deep, purple-colored revealing an inviting nose of black cherry, blueberry preserves, white pepper, vanilla and spice. Displays a rich concentration with plenty of spice, mineral and ripe black fruit flavors offered in a supple, multi-layered personality. The wine is rich and dense with fine-grained tannins, sweet toasty oak and a juicy acidity. The finish is complex and lengthy with a great sense of balance between fruit and spiciness.

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