



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

2007 Two Rows Garnacha, Lodi
146 Cases Produced (85% Grenache, 15% Tempranillo)

Vineyards: The Grenache and Tempranillo for the 2007 Two Rows are both sourced from Greg Lewis's vineyard in the newly named appellation, of Clements Hills in Lodi's Eastern foothills. The vineyard is unique because of the combination of very rocky soils and a climate influenced by both the cool afternoon breezes off the delta and the Molculume River. The "Two Rows" of Grenache are a mix of two clones, the better known, Tablas clone and the remarkable and rare Caldwell clone. Both were grafted on to 28-year old rootstock in 2001 and are very low yielding. The Tempranillo in the blend was also sourced from our block of 28-year old vines at Lewis Vineyard, which was grafted to a special clone of Tempranillo brought back from the Ribera del Duero region of Spain. According to legend, both the Caldwell Clone of Grenache and the Ribero del Duero Clone of Tempranillo were brought to this country as, Suitcase Cuttings. This is the nickname for a not so common practice of bringing back rare cuttings from famous European vineyards in a winemaker's suitcase, usually obtained in the dark of night.

Winemaking: The Grenache and Tempranillo were harvested beautifully ripe the third week of October. The two different clones of Grenache were kept as separate lots. The grapes were gently de-stemmed and put into small ½ ton bins where they cold soaked for three days before the native yeasts began the primary fermentation. The grapes were punched down by hand three times daily and fermented naturally with their own native yeasts over a two and a half week period. After which we gently pressed the wine and placed the Grenache into two new French oak hogsheads and neutral French oak barrels for malolactic fermentation and aging. The Tempranillo in the blend was aged in neutral French oak. After five months and several blending trials, we decided on the blend, assembled it, racked it and put it back in to neutral French barrels to harmonize for an additional eleven months. The wine was then racked and bottled unfiltered.

The Wine: Displays a bright, vibrant ruby color with aromas of fresh cherries, raspberries and pomegranate fruit intermingled with sweet oak and savory spice. The flavors match the aromas with the pure, lively fruit washing over the palate with hints of cola, vanilla and fresh herbs. The velvety texture is highlighted by the bright acidity that carries the fruit through the smooth, supple and sensuous finish where the well-integrated, powdery tannins complete the wine. Enjoy now and over the next few years.

Odisa Wine Company 963 Redwood Drive Danville, CA 94506 Ph: 925-487-7418.
Fax: 925-736-1337 e-mail: bigvino@odiseawineco.com Website: www.odiseawineco.com