



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

**2007 Unusual Suspects Red Wine, Lodi (270 cases produced)**  
(55% Carignane, 35% Tempranillo, 10% Grenache)

**The Suspects:** We named this wine for the unusual looking, gnarly, 100 year old head pruned vines that compose the majority of this blend and are depicted on our label. These old vine vineyards are becoming very rare in California as modern technology takes hold and grape farmers see the higher profits in trellised farmed vineyards. Also Unusual is the varieties that make up the blend, unless you spend a lot of time in Northeastern Spain, seeing these grape varieties together might also be somewhat of a rarity.

**Vineyards:** The core of this wine comes from Jonathan Wetmore's vineyard in the heart of Lodi where he farms 100+ year old vine Carignane. Known for its signature spice and black fruits, Carignane has long been regarded as a valuable blending grape in the south of France and northeastern Spain but is rarely featured as a primary varietal. Wetmore's sandy soil enables these dry farmed vines roots to go deep to search for sustenance and naturally struggle producing intensely flavored fruit. The Tempranillo in the blend comes from Lewis Vineyard in the Clements Hills Sub-Appellation of Lodi known for its rolling hills, rocky soil and 28 year old vines helps produce a complex, richness to the wine from a clone originating in the Ribero del Duero of Spain. The Grenache component in the blend comes from younger vines farmed organically at Markus Bokisch's Sueno Vineyard, also in the Clements Hills. The Grenache adds the bright fruit and liveliness to the blend from a clone brought back from the Rioja region of Spain.

**Winemaking:** All three varieties were picked by hand in late October. The grapes were gently de-stemmed and put in to small ½ ton bins where they cold soaked for three days before native yeasts began primary fermentation. After which the grapes were punched down by hand three times daily 2 1/2 weeks until dry. The wines were then pressed and placed in to neutral French oak barrels to undergo malolactic fermentation and aging separately. The blend came together after 12 months in barrel and was racked and returned to barrel for an additional 5 months of aging, then bottled unfined and unfiltered.

**The Wine:** Bright purple colored, exhibits an attractive nose of spice box, white pepper, Crème de cassis, black cherry and cedar. Leading to a medium to full bodied, ripe and supple-textured concentrated wine full of fruit and spicy character. The tannins provide just enough structure to balance out the beam of layered black fruits and carry it to a pleasing, well-rounded finish. Should have several years cellaring potential but difficult to resist drinking now for it's pure pleasure.

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