



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

**2007 Veritable Quandry Red Wine (285 cases produced)**

(35% Tempranillo, 30% Grenache, 13% Carignane, 10% Syrah, 6% Mourvedre, 6% Petite Sirah)

**Vineyards:**

Our 2006 Veritable Quandry is a combination of six outstanding vineyard sources and four talented grape growers who worked with a wide array of microclimates, soils, clones and vine ages. This varied selection enables us to make a wine with diverse complexity and lots of character. The majority of the wine is made from Tempranillo sourced from two vineyards, 28-year-old vines at Lewis Vineyard in the rolling hills of Eastern Lodi and vines farmed by Markus Bokisch at his Liberty Oaks Vineyard. The Grenache in the blend comes from the low yielding vines at Lewis and organically farmed grapes at Sueno Vineyard, both in Lodi's Eastern foothills in the newly named appellation called Clements Hills. The Carignane, a special new addition this vintage, comes from 100+-year-old vines from Jonathan Wetmore's ranch in central Lodi. Rounding out the blend are the Syrah from Massa Ranch in Napa Valley and Mourvedre and Petite Sirah from a vineyard called Belle Colline (Beautiful Hill) also in Eastern Lodi. We feel the vineyard selection is as important as the blending selection is to making the best wine possible. This wine is a testament to the hard work and dedication of the special people who grow our grapes. Salud to all of you!

**Winemaking:**

The grapes were brought in to the winery in mid to late October and were gently de-stemmed and put into small ½ ton bins for cold soak and natural, whole berry fermentation using only native yeasts. We punched down the grapes three times daily and primary fermentation took two-and-a-half to three weeks at which time the wine was gently pressed and transferred to neutral French oak barrels for malolactic fermentation and aging. The Tempranillo and Syrah portion of the blend was aged in new American oak hogsheads. After five months of aging, we began doing our blending trials, which were the most vigorous and heated for any of our wines. We had no preconceived notions of what the blend should be and relied solely on what tasted great to both of us -- it can be a bit of a Quandry. We assembled the initial blend to harmonize and returned it to neutral French barrels. The final blending was done after 16 months of barrel age and the wine was then racked and bottled unfiltered.

**The Wine:**

Displays a dark ruby, purple color. Intense boysenberry, ripe plum, wild berry and black cherry fruit intermingle with white pepper, smoke, cigar box and licorice. A medium to full-bodied red that is opulent, layered and complex with a bright juicy acidity that carries the ripe fruit. Balanced and supple on the palate, the tannins are dusty and well integrated, providing structure and backbone. Finishing long and pure with touches of savory spice, vanilla and cedar.

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