



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

2008 Angele Rhone White Blend, California (196 cases produced)
(35% Marsanne, 35% Roussanne, 30% Viognier)

Vineyards: The grapes for this wine come from three different vineyard sources. The Marsanne in the blend comes from Herzog Vineyard in Clarksburg. This area is known for its long, sunny days and breezy evenings making it an ideal place to perfectly ripen this finicky grape. The Roussanne is from the Amorosa Vineyard in Lodi, which is planted in sandy soil to two different clones of Roussanne - Tablas and Alban - which add to the wine's complexity. The Viognier is from Sueno Vineyard located in the Clements Hills of Eastern Lodi. Sueno, which means Dream in Spanish, benefits from an extremely long growing season due to the influence of cool afternoon breezes off the Delta. These cooling breezes, combined with the gentle rolling hills, the gravely loam and decomposed granite soils and the warm, sunny days make ideal growing conditions for Viognier. The grapes were grown organically without the use of herbicides or pesticides.

Winemaking: The grapes were picked early in the morning and arrived perfectly ripe and ice cold. We whole-cluster pressed the grapes using only the pure, clear free-run juice. The Marsanne and Roussanne were transferred to small stainless steel tanks for cold settling and fermentation, using only native yeasts. The fermenting wine stayed in tank for approximately three weeks and then transferred to neutral French oak barrels to complete primary fermentation and 5 months of barrel aging. The Viognier was cold-settled in tank and then transferred to neutral French oak for primary fermentation during which the lees were stirred daily and then every two weeks during its five months of barrel aging. Cold cellar temperatures made for a long, slow primary fermentation that lasted more than a month, using only native yeasts. These wines were not allowed to go through malo-lactic fermentation to insure they retained their fresh, lively character.

The Wine: A complex, layered, fruit driven, mineral-laced dry white. It begins with aromas of ripe peach, wildflowers and crushed stone, which become more complex and defined as the wine opens to white peach, pineapple, honeysuckle, white currant and almonds. The palate exhibits medium-full body and a lively, but rich texture with exotic flavors of quince, honeyed citrus and tropical fruit with touches of mineral, crushed stone and spice intermingled. The finish carries just the right balance of fruit and acidity, leaving your palate refreshed.

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