



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

2008 Cochon Grenache Blanc, Clements Hills (120 cases produced)
(76% Grenache Blanc, 12% Marsanne, 12% Roussanne)

Vineyards: The grapes for this wine come from Sueno Vineyard and the Vista Luna Vineyard, both 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 gravelly loam and decomposed granite soils and the warm, sunny days make for ideal growing conditions for these rare Rhone varieties. This vineyard was planted by Markus Bokisch to a selection of Spanish and Rhone varietals. Markus brought back old vine cuttings from the tiny Southern Rhone village of Rasteau for this original planting at Sueno. The climate and soils of the Clements Hills are very similar to its Rhone counterpart. We took all the fruit from the scarce 70 total vines that I happened to stumble upon while looking for our Viognier vines. Vista Luna provided the additional Grenache Blanc with grafts from the clone planted at Sueno. 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, which went directly into a small stainless steel tank. Cold cellar temperatures made for a long, slow primary fermentation that lasted more than a month, using only native yeasts. The wine was then transferred to neutral French oak Hogsheads or Hogs as we call them and why the wine is named Cochon, "The Pig". The wine was not allowed to go through malolactic fermentation to insure we retained its fresh, crisp acidity. Regular lees stirring added some complexity, as did an additional six months of barrel aging. The wine was then racked and cold stabilized before being bottled unfiltered.

The Wine: It begins with aromas of ripe pear, acacia flowers, pineapple and honeydew melon, which yield to apricot, honeysuckle, toasted almonds and savory spice. The palate exhibits medium to full body and a luscious, creamy texture yet remains lively and refreshing. Exotic flavors of lychee, coconut, candied ginger and citrus are released as the wine opens in the glass with touches of pepper and chalk. The finish delivers a silken seamlessness that is expansive yet totally in balance.

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