



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

**2008 Dream Albarino, Organically Grown, Lodi (146 cases Produced)**  
(100% Albarino)

**Vineyards:** The first time we saw Sueno Vineyard we knew we would make wine from this place. Located in the Clements hills of eastern Lodi, Sueno, (which means Dream in Spanish), benefits from some of the same factors as Lewis Vineyard just up the road. The breezes off the delta combined with the well drained gravely loam and decomposed granite soils make for a great place to grow high quality wine grapes. Also featured in this vintage are Albarino grapes from The Las Cerezas Vineyard (The Cherries in Spanish), is located in the Mokelumne River appellation of Lodi, which benefits from the cooling effects of the river. This special grape variety, rarely seen in North America, is originally from Galicia, on the Northwestern coast of Spain. Sueno and Las Cerezas owner/winegrower, Markus Bokisch, brought back cuttings from some of Galicia's most prized Albarino vineyards and propagated these clones from Rias Baixas here in California. These grapes were 100% organically grown with no herbicides or pesticides used in the vineyard.

**Winemaking:** Albarino is a very delicate grape variety, requiring careful and minimal handling. The grapes came into the winery in early October with a beautiful golden to light green hue. We gently whole cluster pressed the grapes, only using the clear free-run juice, which was put into 100 % stainless steel tanks. The cold temperatures made for a long, slow primary fermentation lasting nearly four weeks. The wine continued to age for an additional four months before being racked to tank. The wine was cold stabilized and bottled unfiltered.

**The Wine:** This was a wine we literally dreamed of making someday. Not until we met Markus Bokisch did we ever think it would actually be possible. Salud Markus! Exotic tropical and citrus fruit aromas burst from the glass, while pineapple, mango, passion fruit, white peach and grapefruit flavors continue on the palate. This wine displays a crisp, lively acidity as well as a generous minerality, crushed stone character and hints of spice, which help to counterbalance the deliciously ripe fruit. Finishes clean, dry and refreshing: A great foil for spicy dishes. Drink over the next 1-2 years.