



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

**2008 Odisea Muse Rose, California (97 Cases Produced)**  
(77% Grenache, 20% Mourvedre, 3% Viognier )

**The Vineyards:**

We used three Vineyard sources for our latest vintage of Muse Rose. Grenache grapes from Lewis Vineyard in the Clements Hills make up the majority of the blend. With its beautiful rolling hillsides, Lewis Vineyard provides grapes with excellent exposure. The combination of hot days and cool nights due to the cooling breezes off the Delta allows for a long growing season so the fruit gains added complexity. The soils here are composed of gravelly loam and decomposed granite and drain particularly well. The Grenache comes from a small block of 29-year old vines that were grafted over in 2001, and is comprised of Tablas Clones from the Perrin Family's famed estate, Chateau Beaucastel in Chateauneuf-du-Pape and the Caldwell Clone, also from the Rhone Valley. The Mourvedre is a Tablas Clone from head-pruned vines planted in sandy soils farmed by John Wetmore at Amorosa Vineyard in Lodi. This vineyard is an exciting new addition to our lineup. The Viognier is from organically farmed grapes at Sueno Vineyard, just down the road from Lewis Vineyard.

**Winemaking:** The red grapes were gently de-stemmed, keeping as many whole berries as possible and put into small open-top bins for cold soak and fermentation. After twelve hours of skin contact for the Grenache and Mourvedre, we did a saignee, which means to bleed in French. This process drains the pure, brightly colored, free run juice from the bottom of the bins. We then transferred this un-fermented juice to neutral French oak barrels where it went through a long, cool primary fermentation using only native yeasts. After four months in barrel, we racked the wine, cold stabilized and bottled. The Viognier was whole-cluster pressed, fermented in neutral French oak and added to the final blend just before racking.

**The Wine:** For those of you who have experienced the pure joy of a dry Rose on a beautiful summer day in the South of France, this wine will transport you back in an instant. The wine is a bright, lovely pale pink color, revealing mouthwatering aromas of cherry blossom, wild strawberries, melon and white peach. Light to medium-bodied in weight, the flavors are a focused beam of bright berry, ripe peach and citrus with hints of mineral and spiciness from the Mourvedre. A lively acidity carries the flavors to a crisp, refreshing finish. Drink Pink now and all year long!

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