



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

**2008 The Temp Tempranillo, Clements Hills (125 Cases Produced)**  
(100% Tempranillo)

**Vineyards:** Over the years of producing Tempranillo we have become strikingly aware of the quality of this grape when matched with the soils and climate of the Clements Hills where it thrives and makes intriguingly complex reds. In 2008 we were offered an opportunity to buy some fruit from a young organically farmed vineyard called Halecky, located in the Clements Hills managed by our long time friend and Spanish grape grower Markus Bokisch. We jumped at the chance to save this fruit from being blended in to obscurity by Woodbridge or one of the other wine giants. To our surprise this new, young vineyard planted to a clone from the Ribera del Duero turned out to be one of our favorite lots of Tempranillo in 2008. With that said, we decided that this unique lot would be our first opportunity to offer our customers a more value priced Tempranillo. We call this wine, The Temp, as Tempranillo, is lovingly referred to in the vineyard by growers and winemakers. Although this is a small lot in 2008 we have entered in to a long-term arrangement to work with this fruit from Halecky Vineyard. We also used a small amount of Tempranillo from the 29-year old Ribera del Duero clone Tempranillo at Lewis Vineyard, which year after year continues to be our favorite spot for this special grape.

**Winemaking:** The fruit arrived cool and pristine in the early morning mid-October. The medium size berries were perfectly ripe and bursting with flavor. We gently ran the fruit through the de-stemmer and placed the whole berries in small half to bins for cold soak and primary fermentation. After cold soak, the grapes were punched down three times daily for two and a half weeks after which the wine was pressed and transferred to a mix of French and American oak barrels for malolactic fermentation and aging. We composed the blend after six months in barrel and returned the wine to barrel for an additional seven months of barrel aging, before being racked and bottled unfiltered.

**The Wine:** Opaque purple in color offering an alluring, complex nose of ripe black cherry, black currant fruit and blackberry liqueur with touches of spice box, vanilla and toasty oak. The flavors match the aromatics with medium to full body and a mouth coating texture that is smooth, supple and velvety on the palate. The layers of sweet fruit and spice flavor are deep and lengthy persisting on the finish.