



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

2008 Unusual Suspects Red Wine, California (190 cases produced)

(55% Old Vine Field Blend, 25% Grenache, 20% Tempranillo)

The Suspects: We named this wine for the unusual looking, gnarly, 90 year old head pruned vines that compose the majority of this blend and are depicted on our label. These old vine vineyards are becoming very rare in California as modern technology takes hold and grape farmers see the higher profits in trellised farmed vineyards. Also Unusual is the varieties that make up the blend, rarely are these varietals seen together outside of some small producers in Northeastern Spain.

Vineyards: The core of this wine comes from Bill Crawford's Gibson Ranch vineyard in the McDowell Valley appellation in Mendocino where he farms a 90+ year old block of head trained vines planted in 1919, and dating back to 1894. This block contains Carignane, Durif, Syrah, Grenache and other rare varieties whose dry farmed roots go deep to search for sustenance and naturally struggle, producing intensely flavored fruit. Yields are typically less than 1 ton to the acre. The Grenache in the blend also comes from 90 year old vines at Gibson Ranch grafted to the Alban clone as well as 29 year old vines from Lewis Vineyard in the Clements Hills Sub-Appellation of Lodi known for its rolling hills, rocky soil and vines grafted to Tablas and Caldwell clones. This provides the bright fruit and liveliness to the blend. The Tempranillo from Las Cerezas vineyard, organically farmed and also in the Clements Hills, provides a complexity and richness to the wine from a clone originating in the Ribero del Duero of Spain.

Winemaking: All three varieties were picked by hand in late October. The grapes were gently de-stemmed and put in to small ½ ton bins where they cold soaked for three days before native yeasts began primary fermentation. After which the grapes were punched down by hand three times daily 2 1/2 weeks until dry. The wines were then pressed and placed in to neutral French oak barrels to undergo malolactic fermentation and aging separately. The blend came together after six months in barrel and was racked and returned to barrel for an additional six months of aging, then bottled unfiltered.

The Wine: Bright purple colored, exhibits an attractive nose of Crème de cassis, black cherry, licorice, underbrush, cracked pepper and cedar. Leading to a medium to full bodied, ripe and supple-textured concentrated wine full of fruit and spicy character. The tannins provide just enough structure to balance out the beam of layered black fruits and carry it to a pleasing, well-rounded finish. Should have several years cellaring potential but difficult to resist drinking now for it's pure pleasure.

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