



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

2008 Veritable Quandry Red Wine (440 cases produced)

(36% Grenache, 28% Syrah, 14% Mourvedre, 12% Petite Sirah, 10% Tempranillo)

Vineyards:

Our 2006 Veritable Quandry is a combination of six outstanding vineyard sources and four talented grape growers who worked with a wide array of microclimates, soils, clones and vine ages. This varied selection enables us to make a wine with diverse complexity and lots of character. The majority of the wine this year is made from Grenache sourced from two vineyards, 29-year-old, low yielding, vines at Lewis Vineyard in the Clements Hills appellation in Eastern Lodi and younger vines from Amorosa Vineyard planted to the Alban Clone in sandy, well drained soils. Syrah plays a major role in this years blend with organically grown Estrella Clone Syrah from Massa Ranch in Napa Valley and biodynamic Syrah from Contango Vineyard on the Sonoma Coast. Rounding out the blend is head trained Mourvedre from Amorosa, mature Petite Sirah from Herzog Vineyard in Clarksburg and two sources of Tempranillo from the Clements Hills both planted to clones originating from the Ribera del Duero in Spain, 29 year old vines at Lewis and organically grown fruit from Las Cerezas. We feel the vineyard selection is as important as the blending selection is to making the best wine possible. This wine is a testament to the hard work and dedication of the special people who grow our grapes. Salud to all of you!

Winemaking:

The grapes were brought in to the winery in mid to late October and were gently de-stemmed and put into small ½ ton bins for cold soak and natural, whole berry fermentation. We used up to 10% whole clusters on the Syrah lots in this blend. We punched down the grapes three times daily and primary fermentation took two-and-a-half to three weeks at which time the wine was gently pressed and transferred to neutral French oak barrels for malolactic fermentation and aging. The Tempranillo and Syrah portion of the blend was aged in new American oak hogsheads. After six months of aging, we began doing our blending trials, which were the most vigorous and heated for any of our wines. We had no pre-conceived notions of what the final blend should be and relied solely on what tasted great to both of us -- it can be a bit of a Quandary. We assembled the initial blend to harmonize and returned it to neutral French barrels. The final blending was done after 14 months of barrel age and the wine was then racked and bottled unfiltered.

The Wine:

The most complex Veritable Quandry yet! Displays a dark ruby, purple color. Intense black cherry, cassis, blackberry and ripe plum fruit intermingle with white pepper, eucalyptus, vanilla bean and cedar. A medium to full-bodied red that is opulent, layered and complex with a bright juicy acidity that carries the ripe fruit. Balanced and supple on the palate, the tannins are dusty and well integrated, providing structure and backbone. The fruit persists on the finish with touches of savory spice, cracked pepper and cream.

Odisea Wine Company 963 Redwood Dr. Danville, CA 94506; Ph: 925-915-1662; Fax: 925-737-1337; E-mail: bigvino@odiseawineco.com; Website: www.odiseawineco.com