



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

2008 Veritable Quandary White Rhone Blend, California (219 cases produced)
(50% Roussanne, 25% Marsanne, 20% Viognier, 5% Grenache Blanc)

Vineyards:

The grapes for this vintage of Veritable Quandary come from four unique vineyard sites. New to us for this vintage, the Roussanne comes from the Amorosa vineyard planted in the sandy soils of Lodi with two special clones of this rare Rhone grape, Alban and Tablas helping to add complexity. The Marsanne is from the low yielding Herzog Vineyard in Clarksburg known for its warm, sunny days and cool breezy nights perfectly suited for ripening complex grapes. The Viognier for the blend comes from Sueno Vineyard. Sueno means dream in Spanish, and is located in the Clements Hills of Eastern Lodi. Sueno also benefits from long sunny days and cooling afternoon breezes, combined with the gentle rolling hills, the gravelly loam and decomposed granite soils make ideal growing conditions for Viognier. This vineyard was planted and is farmed by Markus Bokisch to a selection of Spanish and Rhone varietals. The grapes are grown organically without the use of herbicides or pesticides. Also farmed organically by Markus is the Vista Luna Vineyard, in the Clements Hills, which yielded a small amount of precious Grenache Blanc for this vintage.

Winemaking:

We whole-cluster pressed the grapes using only the pure, clear free-run juice. The Roussanne, Marsanne and Grenache Blanc were all transferred to small tanks for cold settling and primary fermentation, using only native yeasts over a three, week period. The wines were then transferred to neutral French oak barrels to finish primary fermentation and five months of barrel aging. The Viognier was cold settled and then transferred to neutral French oak barrels for fermentation and barrel aging. Cold cellar temperatures made for a long, slow primary fermentation that lasted more than a month, using only native yeasts. The lees were stirred every day during fermentation and every two weeks during its five months of barrel aging. The wines were not allowed to go through malolactic fermentation to preserve the fresh fruit character in the wine.

The Wine: The wine begins with aromas of orange blossom, honeysuckle, which lead to honeyed citrus and tropical notes with hints of crushed stone. Beautifully fragrant, fresh, and flavorful, displaying a smooth, supple texture and medium body. A refreshingly dry and complex white that still manages to come across in a crisp, zesty style. Difficult to resist drinking right away for its pure pleasure.

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