



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

2009 Dream Albarino, Organically Grown, Lodi (336 cases Produced)
(100% Albarino)

Vineyards: The first time we saw Sueno Vineyard we knew we would make wine from this beautiful place. Located in the Clements hills of eastern Lodi, Sueno, (which means Dream in Spanish), benefits from warm daytime temperatures and very cool nights. The breezes off the delta combined with the well drained gravely loam and decomposed granite soils make for a great place to grow high quality Albarino grapes. Also featured in this vintage are Albarino grapes from The Las Cerezas Vineyard (The Cherries in Spanish), is in close proximity to Sueno, but with a more sandy soil composition of silty, alluvial loam and produces slightly leaner more citrusy fruit. This special grape variety, rarely seen in North America, is originally from Galicia, on the Northwestern coast of Spain. Sueno and Las Cerezas owner/winegrower, Markus Bokisch, brought back cuttings from some of Galicia's most prized Albarino vineyards and propagated these clones from Rias Baixas here in California. These grapes were 100% organically grown with no herbicides or pesticides used in the vineyard.

Winemaking: Albarino is a very delicate grape variety, requiring careful and minimal handling. The grapes came into the winery in late August, our earliest harvest to date for Albarino, with a beautiful golden to light green hue. We gently whole cluster pressed the grapes, only using the clear free-run juice, which was put into stainless steel tanks. The cold temperature in tank made for a long, slow primary fermentation lasting nearly four weeks. A small portion of the wine, about 15%, was transferred to neutral French oak and put through malolactic fermentation and then blended back. The wine continued to age for an additional three months on its lees before being racked to another tank and bottled.

The Wine: This was a wine we literally dreamed of making someday. Not until we met Markus Bokisch did we ever think it would actually be possible. Salud Markus! Exotic tropical and citrus fruit aromas burst from the glass with haunting notes of stone and flint. Grapefruit, lime, pineapple, passion fruit, and white peach flavors continue on the palate. This wine displays an electric, lively acidity with just a touch of creaminess in the texture as well as a generous minerality, crushed stone character, which help to counterbalance the deliciously intriguing fruit. Finishes clean, crisp, dry and refreshing: A great foil for spicy dishes. Drink over the next 1-2 years.

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