



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

2009 Veritable Quandary White Rhone Blend, California (440 cases produced)
(40% Verdelho, 25% Roussanne, 20% Marsanne, 15% Viognier)

Vineyards: The grapes for this vintage of Veritable Quandary come from four unique vineyard sites. New to us for this vintage, the Verdelho comes from the Silvaspoons vineyard planted in Northern Lodi in the Alta Mesa AVA. Verdelho is widely planted throughout the Iberian Peninsula particularly in Portugal and its islands. These vines were planted from cuttings brought back from the Azores by grower Ron Silva. The Roussanne in the blend comes from the sandy soils of Amorosa vineyard in Lodi with two special clones of this rare Rhone grape, Alban and Tablas. 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 gravely 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 varieties. The grapes are grown organically without the use of herbicides or pesticides.

Winemaking: We gently whole-cluster pressed the grapes, careful not to extract any harsh flavors from the skins and seeds. The Verdelho, Roussanne and Marsanne were all transferred to small tanks for a cold, slow primary fermentation over a three-week period. The wines were then transferred to neutral French oak barrels to finish primary fermentation and barrel aging. The Viognier was cold settled in tank and then transferred to neutral French oak barrels for primary fermentation and barrel aging. Cold cellar temperatures made for a long, slow fermentation that lasted four weeks during which the lees were stirred every day. The wines were not allowed to go through malo-lactic fermentation to preserve the fresh fruit character in the wines. After one month in barrel we blended the wines in tank and racked it back to neutral French oak for one month of additional barrel age before bottling.

The Wine: The wine begins with aromas of orange blossom, honeysuckle, which lead to aromas and flavors of pineapple, grapefruit, banana and ripe pears with hints mineral of crushed stone. Beautifully fragrant, fresh, and flavorful, displays a smooth texture and medium body with a balanced acidity. A refreshingly dry and complex white that still manages to come across in a crisp, zesty style.

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