



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

**2012 The Temp Tempranillo, Clements Hills (600 Cases Produced)**  
(100% Tempranillo, **Organically Grown**)

**Vineyards:** Over the years of producing Tempranillo we have become strikingly aware of the quality of this grape when matched with the soils and climate of the Clements Hills where it thrives and makes intriguingly complex reds. In 2012 this wine includes grapes from three different vineyard sources in the Clements Hills. The base of the wine is from young, **organically farmed** vines at a vineyard called Halecky, managed by our long time friend and Spanish grape grower Markus Bokisch. We jumped at the chance to save this fruit from being blended in to obscurity by Woodbridge or one of the other wine giants in 2008 and to our surprise this new, young vineyard planted to a clone from the Ribera del Duero has turned out to be one of our most intriguing lots of Tempranillo. In addition this vintage includes fruit from Liberty Oaks Vineyard owned and **farmed organically** by Markus Bokisch. The Ribera clone matched with the volcanic, clay loam soils at Liberty Oaks makes for low yielding, concentrated Tempranillo grapes. We also used **organically grown** grapes from the 33-year vines of old Ribera del Duero clone Tempranillo at Lewis Vineyard. This beautiful hillside vineyard combines well- drained soils of gravelly loam and decomposed granite left behind by the river, which year after year continues to be our favorite spot for this special grape. We call this wine, The Temp, as that is how Tempranillo, is lovingly referred to, by growers and winemakers who cherish this grape.

**Winemaking:** The fruit arrived cool and pristine in the early morning mid-October. The medium size berries were perfectly ripe and bursting with flavor. We gently ran the fruit through the de-stemmer and placed the whole berries in small half-ton bins for cold soak and primary fermentation. After 3 days of cold soak the grapes started fermenting with native yeasts. The grapes were punched down three times daily for two and a half weeks after which the wine was pressed and transferred to a mix of French and American oak barrels for malo-lactic fermentation and aging. About 20% of the 2012 vintage was aged in new 300 liter American oak Hogsheads especially designed for Tempranillo. We composed the blend after 24 months in barrel and returned the wine to barrel for an additional three months of barrel aging, before being racked and bottled unfiltered.

**The Wine:** Deep purple in color offering an intriguing, complex nose of rich ripe fruits, black cherry, plum and blackberry liqueur with touches of grilled bread, savory spices, vanilla and toasty oak. The forward fruit flavors match the aromatics with black cherry and ripe berries taking the lead, medium to full body with a mouth coating texture that is smooth, sensuous and velvety on the palate. The layers of sweet fruit, toast and spice flavor have a depth and complexity that persist through the lengthy finish.