



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

2016 Dream Albarino Terra Alta Vineyard, Clements Hills (150 cases Produced)
(100% Albarino, **Organically Grown**)

Vineyards: When we started Odisea we dreamed that one day someone would be crazy enough to plant Albarino in California to give us the chance to see what we could do with this rare white Spanish grape. In 2005 we were meeting with Markus Bokisch about contracting for some Viognier and Syrah grapes from his vineyard called Sueno, (Dream in Spanish), located in the Clements hills of eastern Lodi. We were instantly drawn to the vineyard for its beauty and we soon learned that he had recently planted a vineyard block with old vine cuttings of Albarino he had brought back from Galicia in Northwestern Spain, the birthplace of Albarino. We had found our kindred spirit and we have made Albarino from Sueno Vineyard, now called Terra Alta, ever since. This site benefits from warm daytime temperatures and very cool nights. The breezes off the delta combined with the well drained gravelly loam and decomposed granite soils make for a great place to grow these high quality special grapes. The grapes for this wine were **organically grown**.

Winemaking: Albarino is a very delicate grape variety, requiring careful and minimal handling to maintain its purity and freshness. The grapes came into the winery in late August 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 a small stainless steel tank. The juice was kept chilled 50 degrees in tank for a long, slow primary fermentation lasting nearly a month using only native yeasts. After fermentation the wine was transferred to well-seasoned neutral French oak barrels for two months and then racked back to a stainless steel tank. The wine continued to age for an additional three months in tank before bottling.

The Wine: Opens with inviting aromatics of citrus blossom, wild flowers followed by notes of grassy meadow, ripe pear, kaffir lime and a touch of wet stone. Pommelo, kiwi, grapefruit and pineapple fruit flavors continue on the palate. This wine displays a racy, lively acidity, which creates finesse, as well as a generous mineral component and crushed stone character, which help to counterbalance the deliciously complex fruit elements. Finishes clean, crisp, dry and refreshingly balanced.

Odisea Wine Company 2511 Napa Valley Corporate Dr. Napa, CA 94558; Ph: 925-915-1662; Fax: 925-855-1194; E-mail: adam.webb@odiseawineco.com
Website: www.odiseawineco.com