



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

VQ Red Cuvee VII Red Wine (900 cases produced)

(25% Grenache, 20% Carignane, 20% Tempranillo, 15% Syrah 10% Touriga Nacional, 5% Mourvedre, 5% Petite Sirah)

Vineyards: VQ Red Cuvee VII is a combination of outstanding vineyard sources and talented grape growers who worked with a wide array of microclimates, soils, diverse clones and vine ages. This variety of factors enables us to make a wine with unique complexity and lots of character. The majority of the wine this year is Grenache sourced from three sites, 32-year-old, low yielding vines at Lewis Vineyard in the Clements Hills appellation in Eastern Lodi, Grenache Noir from 90+ year old head trained vines from Gibson Ranch in Mendocino County as well as high elevation Grenache Noir from Eaglepoint Ranch planted in the early 70's at 1800 feet above Mendocino's Talmage Bench. We used three sources of **organically grown** Tempranillo, Liberty Oaks Vineyard, Halecky and Lewis Vineyard all located in the Clements Hills planted to clones originating from the Ribera del Duero in Spain. The Carignane was sourced from the Rebottarro Ranch where old vines meet high elevation and rocky soils. Syrah sourced from Three vineyards, **organically farmed** Estrella Clone Syrah from Massa Ranch in the Napa Valley and **biodynamically farmed** French Clones 174, 877 and 470 from Unti Vineyard located in the Dry Creek Valley in Sonoma County as well as Clone 174 from 90+ year old head trained vines from Gibson Ranch in Mendocino County. The Mourvedre came from head trained vines from BellaGrace Vineyard in the Shenandoah Valley of Amador County and the Petite Sirah from mature vines at Vista Luna in the Borden Ranch appellation of Lodi. We feel strongly that the vineyard selection is as important as the blending is to making the best wine possible. This wine is a testament to the hard work and dedication of the special people who grow our grapes.

Winemaking: The grapes were brought into the winery in mid to late October and were gently de-stemmed and put into small 1/2 ton bins for cold soak and natural, whole berry fermentation. We used up to 10% whole clusters on the Syrah lots in this blend. We punched down the grapes three times daily and primary fermentation took two-and-a-half to three weeks at which time the wine was gently pressed and transferred to neutral French oak barrels for malolactic fermentation and aging. A portion of the Tempranillo and Syrah lots in the blend were aged in new French and American oak hogsheads. After twelve months of aging, we began our blending trials, which were the most vigorous and heated for any of our wines. We had no pre-conceived notions of what the final blend should be and relied solely on what tasted great together. We assembled the initial blend to harmonize and returned it to neutral French barrels. The final blend was done after 24 months of barrel age and was then racked and bottled unfinned and unfiltered.

The Wine: Displays a deep, garnet purple color. Aromas of black raspberry, ripe plum and black cherry fruit are matched with hints of vanilla cream, smoke, crushed pepper and savory spices. The flavors follow the aromas with red and black fruits intermingling on the palate, deep, intense and spicy yet bright and juicy with a balanced acidity that keeps the wine lively and super drinkable. Medium to full bodied showing lots of richness, texture and a mouth-feel that comes across smooth and velvety on the finish.

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