



ODISEA (O-DI-SAY-A) ODYSSEY

n. A long wandering and eventful journey.

2011 T3 Tres Tintos, Clements Hills (200 Cases Produced)

(70% Tempranillo, 15% Garnacha, 15% Graciano)

The Vineyards:

Fruit from Lewis Vineyard in the Clements Hills at the beginning of the Sierra Nevada Mountains foothills is the core and foundation of this wine. This beautiful hillside vineyard site benefits from relatively warm daytime temperatures with the breezes off the delta lowering the temperatures in the late afternoon and evening. The soils are well drained, gravely loam and decomposed granite left behind by the river. The vines in this block are 31 years old and were grafted to the Bokisch Clone of Tempranillo brought back from selected cuttings from the Ribera del Duero in Spain. This bottling also includes Lewis Vineyard Grenache from vines of the same age grafted to a mix of Tablas and Caldwell clones, both originating from renowned vineyards in the Rhone Valley appellation of Chateauneuf-du-pape. A small amount of **organically grown** Tempranillo from Bokisch's Liberty Oaks Vineyard made in to this years blend. This super low yielding block of Ribera del Duero clone is one of our most prized sites. The Graciano in the blend comes from Terra Alta Vineyard, just up the road, also in the Clements Hills and planted and farmed **organically** by Markus Bokisch. Cuttings of this killer underdog grape were brought back from the Rioja in Spain.

Winemaking:

The grapes were allowed to "hang" on the vine until late October for maximum flavor, ripeness and intensity. The grapes were gently de-stemmed and placed in half-ton bins for cold soak and primary fermentation utilizing only native yeasts during which time the grapes were punched down three times daily. After two weeks the wine was pressed and transferred to 30% new American oak Hogsheads and seasoned American oak barrels for malo-lactic fermentation and aging. The wine was blended after nine months of aging with a total of 28 months of maturation in barrel. Bottled un-fined and unfiltered.

The Wine:

Deep, intense, purple in color, dark, brooding fruit aromas of blackberry, boysenberry, ripe plum and cassis intermingle with vanilla, toasty oak, mocha and sweet savory spices. The wine is layered, dense and complex offering full to medium body and well-integrated, ripe, dusty tannins provide backbone and structure. The texture is smooth and supple, showing finesse, balance and elegance with the rich fruit maintaining its intensity through the lengthy finish.

Odisea Wine Company, 2511 Napa Valley Corporate Dr. Napa, CA 94558 Suite 115;

Ph: 925-915-1662; Fax: 925-855-1194; E-mail: bigvino@odiseawineco.com;

Website: www.odiseawineco.com