



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

2012 Veritable Quandary White, California (325 cases produced)
(30% Torrontes, 20% Verdelho, 15% Vermentino 10% Albarino, 5% Viognier, 5% Grenache Blanc, 5% Marsanne, 5% Roussanne)

Vineyards: The challenge each vintage for Veritable Quandary is to come up with the right blend of vineyards and grapes to make a balanced, unique and interesting white. This vintage includes eight different grape varieties from four vineyards. We chose **organically grown** Albarino, Viognier, Marsanne, Roussanne and Grenache Blanc which all benefit from cooling breezes off the Delta and mountain air out of the Sierras from Terra Alta vineyard in the Clements Hills. Verdelho, the exotic Portugese grape from a clone brought back from the Azores and vibrant Grenache Blanc from cuttings brought back from the tiny Rhone village of Rastau, both **organically farmed** at Vista Luna Vineyard in the Borden Ranch AVA in Lodi. The newest vineyard to our lineup, Silvaspoons in the Alta Mesa appellation contributes the wildly aromatic Torrontes whose origins go back to Galicia in North Western Spain. Bella Grace Vineyard, comes from the Shenandoah Valley in Amador County, located at 1200 ft elevation is planted to a selection of Rhone varietals originating from the famed Beaucastel Estate in Chateauneuf-du-pape, we selected Vermentino and Roussanne for this years blend from their 15 year-old vines.

Winemaking: We gently whole-cluster pressed the grapes, careful not to extract any harsh flavors from the skins and seeds. The juice was then transferred to small tanks for a cold, slow primary fermentation over a three to four week period. The wines were then moved to a mix of Neutral French oak barrels and stainless steel tanks for further aging. The wines were not allowed to go through malo-lactic fermentation to preserve the fresh fruit character in the wines. After 6 months of aging we assembled the blend in tank and racked it to neutral French oak for six months of additional barrel age before bottling.

The Wine: The wine begins with exotic aromas of passionfruit, white peach, honeysuckle, Lychee and guava, which lead to flavors of green papaya, ripe mango and asian pear with hints mineral and savory spice. Beautifully fragrant, fresh, and flavorful, displays a smooth texture and medium body with a deftly balanced acidity. A refreshingly dry, complex white with a multi-layered personality and a lingering finish.