



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

**2015 The Temp Tempranillo Lewis Vineyard, Clements Hills**  
**(400 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 2015 this wine comes entirely from a single vineyard source in the Clements Hills. Owned and farmed by Gregg Lewis, Lewis Vineyard, has become known to us over the past 10 vintages as the best and most reliable source of complex Tempranillo we have found. The **organically grown** grapes from the 36-year vines of old Ribera del Duero clone Tempranillo seem perfectly matched to the terrain and climate at this special place. 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 around the world.

**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 open top fermenters 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 2015 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 six 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 cherry liqueur with touches of smoke, 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 fruit, toast and spice flavor have a depth and complexity that persist through the lengthy finish.

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