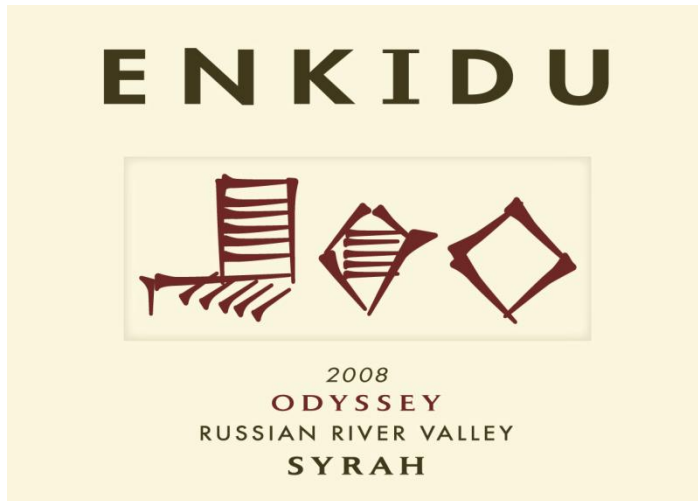


ENKIDU



2008 Odyssey Syrah



What we think:

The 2008 is a more focused wine than previous vintages, meaning that the structure with higher acidity really brings the piercing fruit right to your palate. While I use Northern Rhone as a model, the 2008 shows the greatest similarity to its Old World counterparts. Complex, integrated, and balanced, this bottling exhibits the dried herb, beef blood, and roots synonymous with the Odyssey vineyard. This vintage also shows brown spices, Cardamom, black cherry and a hint of espresso.

Harvest Oct. 20, 2008
Brix: 25.8°
Clones: 877, 174 and Estrella
pH: 3.55
T.A.: 6.3gms/L
Cooperage: All French – 25% New
Bottled: May 5, 2010
150 cases produced

Place and vine:

The Russian River Valley is home to many world-class vineyards, and Odyssey is blessed by its position in this fantastic appellation. The three-acre vineyard is tended by the passionate viticulturist, Margaret Chastain, who tends to clones 877, 174 and Estrella. Syrah from the cool climate of RRV produces more complex and balanced wines than elsewhere, and coupled with multiple clones and solid vineyard practices, this vintage of Odyssey Syrah is one of our most compelling wines to date.

What we did:

With the Odyssey we add up to 25% whole-clusters to the fermentation vessel. The stems contribute a spice component along with adding structure. The 2008 Odyssey was inoculated after a four-day ambient soak. We pump over twice daily before fermentation begins, and then punch down twice daily during fermentation. Over the years I have reduced the amount of new French oak to <20%. The result is a wine that is not in conflict with the oak, but is integrated, showcasing the complex fruit. In barrel for 16 to 18 months, the wine was then bottled unfiltered.