



DAEDALUS CELLARS  
DUNDEE, OREGON



Wine:	2007 Labyrinth Pinot Noir
Appellation:	Willamette Valley
Harvest Date:	9-27-07 to 10-10-07
Vineyards:	74% Maresh, Dundee Hills 26% Murto, Dundee Hills
Clones:	Pommard, Wädenswil & Dijon 667
Cellar:	Processed entirely by gravity Cold-soaked for 13 to 22 days All spontaneously fermented Total skin contact 21 to 37 days Aged 15 months in French oak 19% New, 7% 2 <sup>nd</sup> Fill, 62% 3 <sup>rd</sup> fill, 12% neutral
Bottled:	March 2009
Cases:	690 cases (6-pack/750ml)
Release Date:	November 2009
SSP:	\$45/bottle

Daedalus (DAY-de-lus) Cellars is a small, family-owned winery in Oregon's Willamette Valley. We source from some of the best vineyards in the state and handle the fruit minimally and carefully to create balanced wines with complex fruit and elegant structure. Their refinement makes them natural partners for a wide range of foods and ensures their graceful maturation.

Aron, our winemaker, tastes through the barrels in the cellar regularly and grades each barrel on overall quality, representativeness of the vintage, how well it expresses terroir, and what unique characteristics it has to offer that will create supreme structure and balance. The Labyrinth is a blend of what he feels is the best wine that the cellar has to offer in any given vintage. Each component is carefully selected both for its superior quality and for what it has to give to the blend as a whole.

The 2007 Labyrinth is, as usual, mostly Pommard clone Pinot Noir. The most elegant and complex old-vine fruit from Maresh and Murto vineyards have been blended to create the wine that is the pinnacle of our Pinot Noir production. The wine maintains the focused fruit flavors, powerful structure and fleshy mouthfeel that have come to characterize this wine. It should drink well on release with decanting, but will develop greater nuance and richness over the next fifteen years.