



DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2008 Chardonnay
Appellation: Dundee Hills, Willamette Valley
Harvest Date: 10-27-08
Vineyards: 100% Maresh, Dundee Hills
Brix: 24.1
pH: 3.38
TA: 8.19
Clones: Dijon 96 100%
Cellar: Single lot spontaneous, barrel fermentation; ~120 days of active fermentation. Extended lees contact: 11 months on primary lees with stirring; 7 months on secondary lees.
Bottled: 5/04/10
Production: 53 (6-packs)
Release Date: November 2010

Daedalus (DAY-de-lus) Cellars is a small 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.

This is the second Chardonnay we have produced under Daedalus Cellars and it comes entirely from Maresh Vineyard, one of the oldest vineyards in the Willamette Valley.

The grapes were fermented using natural yeasts indigenous to the vineyard in an effort to build complexity and preserve the natural expression of the terroir. Fermentation was in 100% neutral French oak barrels and included frequent stirring of the lees to build a rich mouth feel. The wine is structured and rich with flavors of ripe white-skinned fruits and complex elements of nuts, toast and minerality.

The wine drinks well upon release and will improve with cellaring for three to five years.