



DAEDALUS CELLARS
DUNDEE, OREGON



Wine: 2008 Sweet Riesling
Appellation: Dundee Hills, Oregon
Harvest Date: 10-12-08
Vineyard: 100% Maresh Vineyard
Organically farmed
Varietal: 100% Riesling
Cellar: 100% Stainless Steel fermented
Extended lees contact (140 days).
Date Bottled: May 20, 2009
Cases produced: 74 cases (12-pack/375ml)
Release Date: June 2010

Daedalus (day-de-lus) Cellars is a small family-owned winery. We source from some of the state's 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.

Our 2008 Riesling is from 38-year-old vines in Maresh Vineyard in the Dundee Hills of the Willamette Valley. The fruit was cropped at around 2.25 tons per acre, and was fermented with indigenous yeasts in small stainless steel fermentation vessels.

The resulting wine retains 23% residual sugar and 10.5 g/L total acidity. It has explosive aromatics of Earl Grey and Orange Pekoe tea, white-fleshed fruits in syrup, maple sugar and baking spices, all carried on a creamy, filigreed texture. The wine's acidity makes these same flavors burst on the palate, and carries the wine's finish for well over a minute.

This wine should continue to gain complexity and last for many years in the bottle.