



DAEDALUS CELLARS
DUNDEE, OREGON



Wine:	2009 Dessert Riesling
Appellation:	Dundee Hills, Oregon
Harvest Date:	10-16-09
Vineyard:	100% Maresh Vineyard Organically farmed
Varietal:	100% Riesling
Cellar:	100% Stainless Steel fermented Extended lees contact (140 days).
Bottled:	June 2010
Cases produced:	71 cases (12-pack/375ml)
Release Date:	May 2011

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 2009 Riesling is from 39-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 12 g/L total acidity. It has explosive aromatics of apricots and honey, maple sugar and baking spices, all carried on a creamy, filigreed texture. The wine's acidity lifts the sweetness so that it is not cloying 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.